



HARVEST

Santa Barbara County experienced a very mild growing season in 2014 and below average rainfall for the third year in a row. An early budbreak led to an early harvest with near perfect conditions for ripening. Overall yields were good and quality was excellent.

VINEYARDS

The Garey Vineyard lies in the heart of the Santa Maria Valley on a bench above the small town of Garey. The terroir is one of gently rolling slopes with sandy loam soils. The coastal fog influence and the cool afternoon breezes are the perfect climate for Pinot Noir and Chardonnay. The vineyard was planted in 1998 by the Robert Mondavi Winery and is also SIP (sustainability in practice) certified. The clones for this wine are Dijon clones 667 and 777.

WINEMAKING

Pinot Noir grapes were hand harvested into half-ton bins and crushed into a small jacketed tank. Following a two-day cold soak, which promoted excellent extraction of color, aroma and flavor, the lots were inoculated with Assmanshausen yeast to initiate the cool primary fermentation. The fermenting juice was pumped over three to four times daily during the peak of fermentation, then two times daily until dry. After pressing, the wine was transferred to a combination of one third new French oak barrels, one third one-year-old barrels and one third two-year-old barrels where it underwent malo-lactic fermentation and aged for 15 months.

TASTING NOTES

This Pinot Noir is luscious and harmonious with a velvety texture and rich aromatics and flavors. Aromas of ripe strawberry, Ranier cherries and chocolate covered raspberries are followed by accents of subtle French oak and a hint of rosemary. The flavors are nicely extracted and tempered with well-balanced, soft tannins. The silky finish features hints of dried red fruits and lightly toasted oak.

Varietal:	Pinot Noir	T.A.:	5.8 g/l
Appellation:	Santa Maria Valley	pH:	3.50
Vineyard:	Garey Vineyard	Alcohol:	14.2%
Harvest:	September 11, 2014	Bottling:	December 18, 2015
Oak Aging:	15 months	Production:	275 cases