

WINEMAKER SERIES

2014 THORN RIDGE VINEYARD, PINOT NOIR

A single vineyard debut.



VINEYARD DETAILS

Vineyard	Thorn Ridge Vineyard
Clones	115, 667, 777
Orientation	North/East
Trellising	VSP
Soil	Goldridge Soil

TECHNICAL DETAILS

Fermentation	5 ton open tops / 10% whole cluster / 3 day cold soak / 10-16 day ferment
Oak	Neutral French oak for 3 months / Concrete tank for 10 months
Alcohol	14.5%
pH	3.60
TA	6.0 g/L

TASTING NOTES

Nose: Subtle bramble with strawberry, rhubarb and crushed black cherry aromatics excite the senses with a garnish of rose hip and herbal tea.

Mouth: Soft burgundian color with bright red fruits and fresh acidity. Integrated tannins, savory notes and fresh herbal accents.

FACTS OF NOTE

FARMED
Dry-farmed

FERMENTATION
**10%
Whole-cluster**

AGING
**10 months
in concrete
tank**

Traditionally a key contributor to previous appellation blends, the 2014 harvest from this vineyard boasts quality and complexity worthy of a first time, single vineyard designate.

Planted in 1995, several miles from the Pacific Ocean, on a steep, eastward sloping hillside, Thorn Ridge Vineyard is a magnet for cold sea air and coastal fog. Dry farmed on Goldridge soils where low vigor silt aids a deep, dark berry profile.

We've enjoyed working with this vineyard for many years. Nestled in the hills southwest of Sebastopol, this Sonoma Coast property has all the ingredients for growing superb Pinot Noir.

