

SINGLE VINEYARD WINES

2014 GIUSTI RANCH, PINOT NOIR

Farmed by the Giusti family since 1870's

VINEYARD DETAILS

Vineyard	Giusti Ranch
Clones	115, 777, 667
Orientation	North/South & East/West
Trellising	Uni-lateral cordon
Soil	Goldridge

TECHNICAL DETAILS

Fermentation	1-ton bins, 5-ton wood open top / 5 day cold soak / 9 day ferment / 1% whole cluster
Oak	32% new French oak / 16 months
Alcohol	14.6%
pH	3.39
TA	6.25 g/L

TASTING NOTES

Nose: Cinnamon spice, rich red and black berries.

Mouth: Deeply textured dark fruits. Black cherry and blackberry fruit compote, layers of fruit flavors with spice.

FACTS OF NOTE

FARMING
Giusti family

HISTORY
Once known as 'la colina' (the hill)

PLANTED
9 acres

The Giusti family's Sonoma County roots are about as deep as you can find in California. We've made wine from their fruit since 2004 and have enjoyed a great relationship with patriarch Angelo and his kin. They farm their Forestville vineyard with uncommon attention to detail and work closely with us to fine tune their efforts in order to help us get the highest quality possible. This vineyard has slightly warmer days than others we source, developing darker fruit flavors in the grapes that grow around the old homestead.

This property charts the agricultural history of our region well. Farmed by the same family since 1870's, the ranch has been planted to olives, cherries, prunes, apples and, of course, grapes. A fig tree, planted by the original founding family, still thrives on site.

