

APPELLATION WINES

2014 SANTA LUCIA HIGHLANDS PINOT NOIR

# Magic grows on the eastern slopes of this coastal range

## VINEYARD DETAILS

### Sourced from a variety of special vineyards:

Garys', Pisoni, Rosella's, Sierra Mar and Soberanes.

## TECHNICAL DETAILS

Harvest	August 27 – September 25 2014
Fermentation	5-ton open tops & wood open-tops / 5 day cold soak / 14 day average ferment / 2% whole cluster
Oak	49% new French oak / 15 months
Alcohol	14.5%
PH	3.59
Titrateable Acidity	5.9 g/L
Bottling Date	December 14 – 15, 2015

## TASTING NOTES

**Nose:** Game, savory notes, dried fruits, olives, pretty & playful.

**Mouth:** Deeply structured, spice, game and meat, savory, sour cherry, tangy acidity, richly textured with layered red fruits with dark notes.

## FACTS OF NOTE

APPELLATION  
**Our coolest  
growing region**

FARMING  
**5  
vineyards**

PROFILE  
**A taste of  
the highland  
chaparral**

Located on the eastern slopes of the coastal range that shelters the fertile Salinas Valley from Big Sur, this appellation is relatively new with the first vineyards being developed only in the 1970's. Surprisingly, these central coast slopes are generally cooler than the Russian River Valley, largely as a result of the ocean breezes and fog coming in from Monterey Bay. The vineyards are sheltered by the coastal peaks that limit rainfall. Pinot Noir excels on these hillsides - which is why our travels took us here.

The five vineyards that help make up this wine are farmed by two incredible grape growing families – Pisoni and Francioni. Their friendship spans three generations and we've been fortunate to work together for almost our entire career. They have shaped this appellation and their efforts are reflected in this wine. A taste of the Santa Lucia Highland chaparral. Wild.

