

2014 Bench Pinot Noir | *Sonoma Coast*

Vineyard- Sourced primarily from the cool climate Sangiacomo Amaral Ranch Vineyard, situated north of the San Pablo Bay. A small amount of the Russian River Valley Vines and Roses Estate Vineyard was blended with this wine for additional depth, structure and complexity.

Vintage- The 2014 vintage offered excellent growing conditions. A mild winter and spring compounded with almost no rain contributed to early ripening, low to moderate yields and highly concentrated grapes resulting in exceptional quality. 2014 is one of the earliest vintages we've seen in over a decade, but it will also go down as one of the best.

Fermentation- 70% of the fruit was de-stemmed and moved by gravity to open top fermenters. The remaining 30% was left whole cluster and added to the top of the de-stemmed fruit.

The tank was chilled to 50F for a nice, long cold soak to increase enzymatic extraction then allowed to warm on it's own. The fermentation was indigenous as was malolactic. The tank was pressed off just before dryness to preserve fruit and minimize harsh alcoholic extraction, the wine was transferred immediately to barrel without settling for added mouthfeel and complexity.

Harvest Date: August 18th - September 2nd, 2014

Winemakers: Dan Fitzgerald

Assistant Winemaker: Nicole Michael

Cooperage & Aging: The wine was aged for 11 months in 100% French oak barrels, 30% new.

Bottling: August 2015

Sensory Notes: Deep, dark ruby in color, this wine offers aromas of ripe fig, pumpkin seed and strawberry coulis. The palate is tightly focused with flavors of bright currant, cola and a hint of pungent, wild mushroom. The mouthfeel is supple yet structured with well integrated tannins that provide the integrity for this charming wine.

Final Technical Information:

pH: 3.57 **TA:** .68 **Alc:** 13.8%

Available Formats: 750ml

Suggested Retail Price: \$24.00

