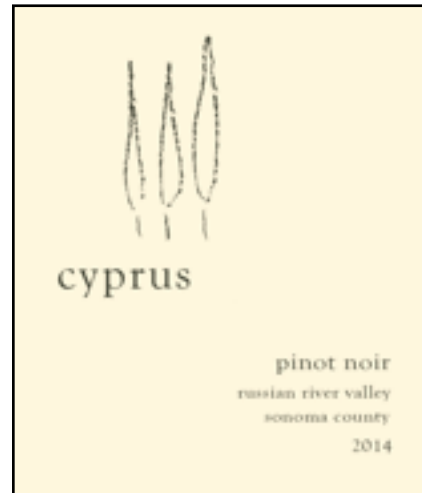


## 2014 Cyprus Pinot Noir | *Russian River Valley*

**Vineyard-** Cyprus Pinot Noir is sourced from Hurst Vineyard nestled in the Sebastopol Hills of Russian River Valley. A phenomenal vineyard planted in Goldridge soil, Hurst has a steep eastern exposure that guarantees long, slow ripening. The soil has a dark, yellowish, fine, sandy loam surface over a subsoil of golden yellow, sandy loam and fractured sandstone. high mineral content that drains well and guarantees just the right amount of vine stress for exceptional Pinot Noir.

**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:** All ferments were completed in open-top stainless steel tanks with manual punch downs up to five times daily. We use only indigenous yeasts/malolactic cultures for primary and secondary fermentation. Wines are pressed off just before going dry to preserve a supple phenolic structure as well as some barrel fermentation for harmony with the oak.

**Harvest Date:** September 12<sup>th</sup>, 2014

**Winemaker:** Dan Fitzgerald

**Assistant Winemaker:** Nicole Michael

**Yeast:** Indigenous

**Cooperage & Aging:** 100% French Oak, only 33% new to preserve the wine's bright aromatics. The wine was barrel aged on its lees for 11 months until bottling.

**Bottling:** August 2014

**Production:** 766 cases

**Sensory Notes:** This wine showcases a deep ruby red tone which draws you into its dark cherry, cola and subtle mint aromatics. The palate is concentrated, even firm given it's great acidity. Flavors of red huckleberry, orange zest and bergamot linger on the long finish.

### Final Technical Information:

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**pH:** 3.54

**TA:** .068 g/100ml

**Alc:** 13.8%

**Available Formats:** 750ml

**Suggested Retail Price:** \$30.00