

DANIEL

2013 Daniel Sierra Mar Pinot Noir | *Santa Lucia Highlands*

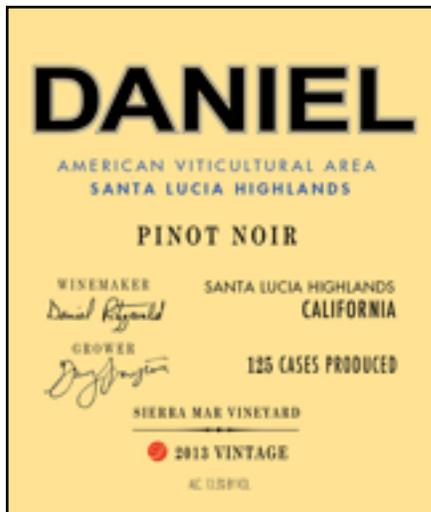
Vineyard- The Sierra Mar Vineyard, owned and farmed by Gary Franscioni is one of the highest elevation vineyards in the Santa Lucia Highlands. The Santa Lucia and Gabilan mountain ranges surround the Salinas Valley and act like a conduit, directing the winds off the Pacific down the valley, cooling the region from warm inland temperatures. The afternoon winds deliver fog off the Monterey Bay, acting as a buffer and extending the growing season. The high elevation, thin soils and arid conditions produce wines of intense concentration.

Vintage- The 2013 growing season essentially offered conditions that were as close to perfect as they come. Early winter rains were followed by a warm, dry spring, resulting in an early growing season that saw no frost. Summer was warm, but without the usual heat spikes to shut the vines down or produce sunburn. Ripening occurred earlier than usual, and was very even. The wines are bright, energetic, with beautiful aromatics and full of complexity.

Fermentation: 70% de-stemmed only and transferred by gravity to open-top fermenters, the other 30% was left whole cluster and added to the top of the tank. A long, cool 5-day cold soak was allowed before the tank was taken off cooling. The must was then fermented with indigenous yeast to promote complexity and terroir. The fermented wine was pressed off slightly before dryness to minimize harsh phenols and retain its core of fruit. Malolactic was completed with indigenous flora.

Harvest Date: September 4th, 2013

Winemaker: Daniel Fitzgerald



Cooperage & Aging: Aged in 100% French oak (40% new) for 10 months.

Bottled: August 2014 **Production:** 125 cases

Sensory Notes: This Daniel Pinot Noir exudes a deep, dark purple color in the glass. The nose is reminiscent of roasted coffee, black cherries and peppercorn. The palate is well structured with a fine tannic backbone, yet tempered by a silky texture. A concentrated core of dark plum, cherry and blood orange give way to notes of sapwood and lingers on a lengthy, mouthwatering finish.

Final Technical Information:

pH: 3.56

TA: .63 g/100ml

Alc: 13.5%

Suggested Retail Price: \$60.00