

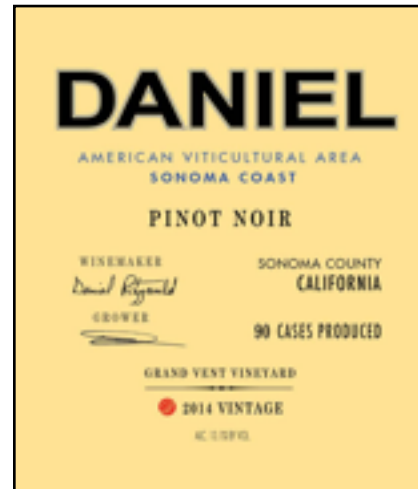
DANIEL

2014 Grand Vent Vineyard Pinot Noir | *Sonoma Coast*

Vineyard- Grand Vent Vineyard is a 15 acre vineyard located in the heart of the Petaluma Gap. The unique terroir produces special and interesting flavors with exceptionally long hang times. Due to a combination of cool climate and cold wind, hang times often lead to a mid to late October pick.

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: Fermentation begins 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. All wine movement is by gravity only.



Harvest Date: September 20th, 2014

Winemaker: Daniel Fitzgerald

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

Bottled: August 2015 **Production:** 90 cases

Sensory Notes: This 2014 Daniel Pinot Noir is deep purple in color, the nose is full of crushed cranberries, juniper, sage and orange peel. The palate is exuberant with cherry, rhubarb and Autumn spices. Notes of nutmeg, cinnamon and clove give away to a long, lasting finish.

Final Technical Information:

pH: 3.57 **TA:** .64g/100ml **Alc:** 12.9%

Available Formats: 750ml

Suggested Retail Price: \$60.00