

DANIEL

2014 Daniel Laguna Pinot Noir | *Russian River Valley*

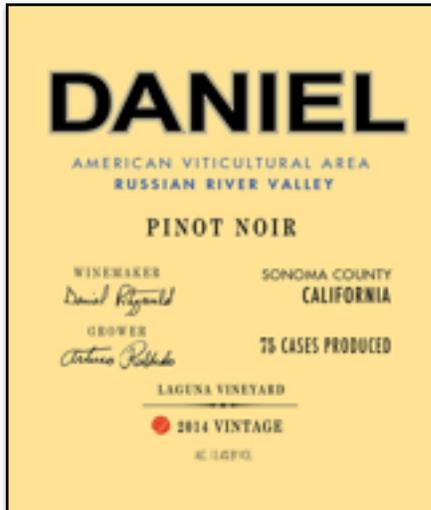
Vineyard- Laguna Vineyard was planted in 2008 by proprietor and legendary vineyard manager Arturo Robledo and his son Arturo Jr. The Vineyard is planted on a sloping meadow comprised of well drained, Goldridge soil. The vines are on guyot and trellised a mere 24" off the ground. The entire vineyard is organically farmed. Only Heritage clones were used in this blend, they are Calera, Eden and Martini.

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: 66% of the grapes were de-stemmed and transferred by gravity to open-top fermenters. The remaining 33% was left whole cluster and added to the bottom of the tank. A long, cool 5-day 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 it's core of fruit. Malolactic was completed with indigenous flora.

Harvest Date: September 1st, 2014

Winemaker: Daniel Fitzgerald



Cooperage & Aging: Aged in 100% French oak, 33% new from the Tronçais and Chatillon forests of France. The wine was aged in 500L puncheons on its lees for 10 months.

Bottled: September 2014 **Production:** 75 cases

Sensory Notes: This Daniel Pinot Noir is brilliant ruby red in color. The bouquet opens with Huckleberry coulis and black cherry, followed by charcuterie and cedar. This pinot boasts incredibly concentrated red and dark fruit that lingers with a silky texture on the palate. A wine capable of long term aging, every sip offers new nuance.

Final Technical Information:

pH: 3.61

TA: .67 g/100ml

Alc: 13.4%

Suggested Retail Price: \$60.00