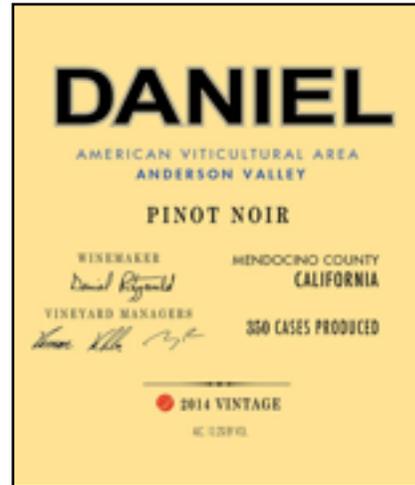


DANIEL

2014 Daniel Pinot Noir | Anderson Valley

Vineyard- This 2014 Daniel Pinot Noir is sourced from several of our favorite Anderson Valley vineyards. A portion of the blend comes from the renowned Ferrington Vineyard located in the South Eastern part of the AVA. The remaining half comes from Beaujolais Vineyard, West of Navarro. A great combination of both the warm and cool portions of Anderson Valley's growing regions.

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. Both primary and secondary fermentations were indigenous. The must was pressed off just before dryness to preserve fruit and minimize alcoholic extraction, the wine was transferred immediately to barrel without settling for added mouthfeel and complexity.

Harvest Date: August 14th and September 3rd, 2014

Winemaker: Daniel Fitzgerald

Cooperage & Aging: Aged in 100% French oak (45% new) for 10 months.

Bottled: July 2015 **Production:** 350 cases

Sensory Notes: Deep plum red in color, the nose is bright with stewed huckleberry, black tea and orange zest. The texture is luscious and nervy, imbued with flavors of tart cherry, aniseed, and lively red fruit.

Final Technical Information:

pH: 3.54 **TA:** .65 g/100ml **Alc:** 13.4 %

Available Formats: 750ml

Suggested Retail Price: \$40.00