

2014 L'Oliveto Pinot Noir | *Russian River Valley*

Vineyards- Sourced from two exceptional Russian River Valley vineyards: Hurst Vineyard in the Sebastopol Hills and Cousins Vineyard in central Russian River Valley. These vineyards are known for their excellent soil, sun exposure and cool climate nights, offering ideal growing conditions for this noteworthy 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- 66% of the grapes were de-stemmed only and transferred by gravity to open-top fermenters, the other 33% was left whole cluster and added to the bottom 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 it's core of fruit. Malolactic was completed with indigenous flora.

Harvest Date: August 25th - September 12th

Cooperage & Aging: The wine was aged in 100% French oak, 30% of it new for 11 months.

Winemaker: Dan Fitzgerald
Assistant Winemaker: Nicole Michael

Bottling: August 2015

Sensory Notes: The 2014 L'Oliveto Pinot Noir is deep garnet in color, the nose is full of loamy earth, rhubarb, cardamom and cocoa. The palate shows excellent weight with a core of red fruit enveloped in gamey earthiness that finishes with mouth watering dark berry notes.

Final Technical Information:

pH: 3.59 **TA:** .64 **Alc:** 13.6%

Available Formats: 750ml

Suggested Retail Price: \$26.00

