

## 2014 Borne Pinot Noir | Anderson Valley

**Vineyard-** The 2014 Borne Pinot Noir is sourced from two Anderson Valley vineyards within Mendocino County. The unique geography of these vineyards results in a wide diurnal range, with daily high and low temperatures diverging 40-50 degrees on some days. This enables the pinot to keep acid development in line with sugar and flavor formation. Part of the blend comes from the renowned Ferrington Vineyard in Anderson Valley with the remaining portion contributed from Beaujolais Vineyard West of Navarro.

**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 its own. The fermentation was indigous as was malolactic. The tank was pressed off just before dryness to preserve fruit and minimize harsh alcoholic extraction, the wine was transferred immediately to barrel without settling for added mouthfeel and complexity.

**Harvest Date:** August 15<sup>th</sup> and September 24<sup>th</sup>, 2014

**Winemaker:** Dan Fitzgerald

**Assistant Winemaker:** Nicole Michael

**Yeast:** Indigenous

**Cooperage & Aging:** 100% French Oak, only 30% new from the Troncais, Vosges and Chatillon forests of central France, aged for 11 months in barrel.

**Bottling:** July 2015

**Sensory Notes:** This wine showcases a deep plum red tone in the glass. Fragrances of orange peel, red cherries and fresh peppercorn linger on the nose. The palate is bright and dynamic with a sinuous texture and racy acidity. Flavors of cranberry, sassafras and a touch of clove combine for a wine with an incredible spectrum of flavors and subtlety.

### Final Technical Information:

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**pH:** 3.56      **TA:** 0.66g/100ml      **Alc:** 13.6%

**Available Formats:** 750ml

**Suggested Retail Price:** \$50.00

