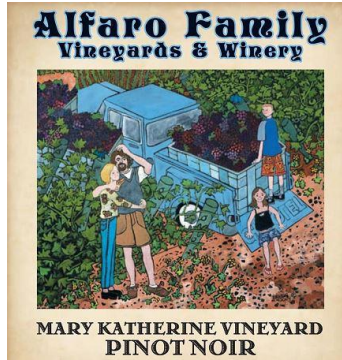


## 2014 “Mary Katherine Vineyard” Estate Pinot Noir



### The Vineyards:

Mary Katherine Vineyard spans the elevations of 450 to 850 feet, on a steep terrace of land with an ocean view. The 5.75 acre vineyard is evenly split between Pinot Noir and Chardonnay. This wine is made from own- rooted vines of the Calera clone, originally sourced from a Grand Cru Vosne Romanee Monopole vineyard. They were planted in the spring of 2008.

### Winemaking:

Harvested on September 5, the grapes were 80% de-stemmed and the whole berries were placed into a small open-topped fermenter on top of 20% whole clusters. The must was chilled to 55 degrees Fahrenheit and cold soaked for five days. The fermentation was spontaneous and no punch downs were performed. To avoid over-extraction and to keep the cap moist during fermentation we performed rack-and-returns via gravity. After fermentation the free run juice and press wine were kept separate and put into French oak barrels where it underwent a slow, natural malolactic fermentation and was aged for 12 months on the lees.

### The Wine:

Of medium body and deep ruby in color, this wine is redolent of violets on the nose, and is chock-full of bright cherry, raspberry and spice flavors on the palate. Complex and well-balanced.

### Technical Data:

<b>Production</b>	4 barrels (100 cases)	<b>Aging</b>	12 months in French oak barrels (25% new)
<b>Alcohol</b>	13.5 % by vol.	<b>Suggested Retail</b>	\$40