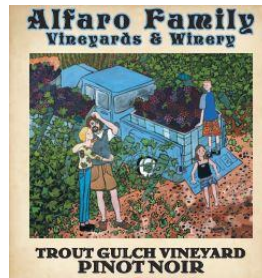


2014 “Trout Gulch Vineyard” Pinot Noir



The Vineyards:

Established in 1980, this dry-farmed vineyard is nestled in the Santa Cruz Mountains near the coastal town of Aptos. Its proximity to the sea assures the grapes receive the cooling influence of the Monterey Bay, which is so desirable when crafting this premium wine.

Winemaking:

Hand harvested on September 26 & 27, 2014. 80% of the grapes were de-stemmed and 20% were left as whole clusters. They were placed into small open-topped fermenters; the must was chilled to 50 degrees Fahrenheit and cold soaked for five days. Fermentation occurred spontaneously. 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 wine was pressed off directly into French oak barrels where it was allowed to undergo a natural malo-lactic fermentation. Bottled unfinned and unfiltered.

The Wine:

Alfaro Trout Gulch Vineyard Pinot Noir is ruby in color with floral aromas and flavors of cherries, raspberries and strawberries. It has a silky texture with mild tannins and bright acidity. A most versatile wine, it pairs well with salmon, chicken, game birds, most meats, and mushroom dishes.

Technical Data:

Production	275 cases	Aging	12 months in French oak barrels (40% new)
Alcohol	13.5 % by vol.	Suggested Retail	\$38.00