

2014 DCV10 PINOT NOIR – RUSSIAN RIVER VALLEY



HISTORY

The Russian River Valley is perhaps the finest region for growing world-class Pinot Noir in all of California. From a climate perspective, the setting is ideal with daily heating and cooling cycles that create the perfect conditions to grow this delicate grape. We produce just a small amount of Pinot Noir, hand selecting the most optimal fruit from this young vineyard. Aged in small French oak barrels, this beautiful wine displays pure varietal characters and earthy nuances, true to the *terroir* of the Russian River appellation.

GROWING SEASON

An extremely dry winter began the 2014 growing season, giving us year number three of the drought. Unusually warm days in January and February were cause for concern. However, rain came in March and April at just the right time to recharge the ground water for the early growing season. Warm, dry weather extended into summer, with very few heat spikes and ideal growing conditions. Harvest came fast and early with ripe flavors at sugar levels lower than normal. The fruit tasted beautiful as it came into the winery. Harvest finished earlier than normal and in December 2014, the winery had almost 20 inches of rain in two weeks - a welcome relief for the dry vineyards!

WINEMAKER COMMENTS

Pinot Noir from our Russian River Valley estate vineyard is one of our true winemaking joys. This vintage displays wonderful aromatics of dark cherry, barrel spice, raspberry and red licorice. Several more minutes of airing reveal candied strawberry and sandalwood aromas. On the palate, you experience strawberry and Maraschino cherry flavors with a nice oak spice throughout. The tannins are velvety and smooth across the palate with medium weight and a round mouthfeel. This delicious Pinot Noir is balanced with nice acidity and a long raspberry, cherry finish. Aging potential: 4 years - until 2018.

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| RELEASE DATE | May 2016 |
| BLEND | 100% Pinot Noir |
| APPELLATION | Russian River Valley |
| HARVEST DATES | September 8, 2014 |
| ALCOHOL | 14.5% |
| FERMENTATION | Fermented 15 days in T bins. Punched down by hand 2 and 3 times per day. |
| BARREL AGING | 10 months in French oak; 31% new oak |
| BRIX | Average 23.5 |
| PH | 3.71 |
| TA | 6.6g/L |
| SOILS | Clay-loam soils |
| VINE AGE | 10 - 15 years |
| YIELDS | 4-5 tons per acre |

