

# VIÑAS ZURINAGA

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## 2014 SONOMA COAST ESTATE PINOT NOIR

We experienced a mild winter in 2014 with rain arriving in February, followed by an early spring and bud break. Moderate summer temperatures helped produce the highest yield (2.1 tons) thus far for our young vineyard.

A pure light garnet in color, a sip starts with the taste of restrained bright fruit followed by an exciting complexity and silkiness in the mid-palate, which is derived from the various clones. With balanced acidity and fine tannins, the wine evolves to an elegant finish.

This vintage shows its best side when paired with savory foods. Although ready to drink now, it will continue to improve and can be easily cellared for ten years. When drinking young, we recommend it be decanted at least an hour before consuming to enhance your drinking experience. The result is a truly hand crafted wine in the Burgundian style.

#### VINEYARD:

100% Blank Road Estate: root stock planted in 2007; clones grafted in 2009.

#### FARMING:

Farmed without use of synthetic chemicals by Small Vines Viticulture, Inc.

#### SPACING:

4'x3', 3100 plants to the acre

#### SOILS:

Yellow brownish loamy sandy

#### YIELD:

2.1 tons / 125 cases were produced

#### CLONES:

Calera, Swan, Dijon 667, 777, and 115.

#### PRESSING METHOD:

Fermentation was 40% whole cluster, aged for 14 months in French oak barrels.

#### HAND HARVEST:

September 6, 2014

#### BRIX AT PRESSING:

22.6

#### BOTTLING:

Bottled December 20, 2015

#### CHEMISTRY:

pH: 3.38, Alc. 12.8%

#### RELEASED:

Oct 1, 2016

