

WRITER'S BLOCK PINOT NOIR 2014

VINEYARDS

The fruit for this wine comes from two different Pinot Noir vineyards in Mendocino County, Lolonis vineyard in Redwood Valley, and Donnelly Creek vineyard in Anderson Valley between Boonville and Philo. The location of these appellations and vineyards benefit from fog coming in off the coast, and is a relatively cool area well-suited for Burgundian Varietals.

WINE STYLE & TASTING NOTES

The oak is light and the tannins soft, this wine shows with aromas and flavors of dark cherries, ripe red raspberry, finishing with notes of brown sugar. We age the wine in French oak barrels for 12 months of which about 10% are new. The wine is fermented in a stainless steel tank, and smaller fermentation bins as we utilize both cool and warm fermentation temperatures with these vineyards. We fermented this wine using native yeast.

FOOD PAIRINGS

This Pinot Noir pairs nicely with grilled pork tenderloin, roasted duck breast with a cherry reduction, or try with a bacon and gruyere quiche.

APPELLATION Mendocino County **HARVEST DATES** September 24th & October 14th, 2014
ALCOHOL 14.4% **BRIX** Average 25 **FERMENTATION** Average 28 days at 82°F **pH** 3.64 **TA** .59g/100mL **BARREL AGING** 12 months in French oak; 10% new oak **YIELDS** 3-4 tons per acre **YEAST** Native Ferments **PRODUCTION** 1000 cases