



**2014 Estate Cuvée Russian River Valley Pinot Noir:**

Hand selecting our favorite barrels, crafted from obsessively tended vines, this precise Cuvée is our best-loved proprietor's blend.

2014 was the most exciting vintage we have ever seen - bright, lifted aromatics; rich, dark colors; intense flavors and a depth and complexity that lingers on the palate. The growing season was easy, moderately warm and consistently dry all year- resulting in even and perfectly ripe little berries on small clusters. An early, warm Spring brought the grapes into bloom all at the same time- making the fruit reach maturity earlier and at the same time, compressing harvest. We could not be happier with the powerful structure, intense flavors and low alcohol-all in harmonious balance.



**Small Vines  
2014 Estate Cuvée Russian River Valley  
Pinot Noir**

**360 CASES Produced**

Available direct from winery and at select high-end retail and restaurant locations throughout the U.S.

<b>Vineyards:</b>	62.5% Baranoff: Planted 2001, top of ridge above the Laguna de Santa Rosa, Sebastopol. 18.75% Fassler: Planted, 2000. Graton. 6.25% Old Mill: Planted 2001, super low vigor soil, heart of the Green Valley AVA. 6.25% MK: Planted 1999, Occidental Hills. 6.25% TBH: Planted 2009, Sebastopol
<b>Farming:</b>	Organically farmed by Small Vines Viticulture, Inc.
<b>Spacing:</b>	4x4 and 4x3 (2722– 3630 vines per acre)
<b>Soils:</b>	Red sandy clay loam to dark gray Goldridge fine sandy loam
<b>Yields:</b>	~1.0-2.0 lbs. per vine, naturally. Each berry/cluster passes 10-11 rigorous hand-evaluation steps before inclusion
<b>Clones:</b>	Dijon 113, 114, 115, 667, 777, 943
<b>Hand Harvest Dates:</b>	Baranoff: 8/30. Fassler: 9/3. TBH: 8/26. MK: 8/29 & 8/30. Old Mill: 9/2/14
<b>Brix at Cold Soak:</b>	Baranoff: 23.6-24.8, Fassler: 24.5, TBH: 22.7, MK: 22.9-23.1, Old Mill: 23.2
<b>Fermentation:</b>	Native yeast fermentation; 3-5 day cold soak. On the skins for 14-21 days including pre and post-fermentation maceration. Native ML. 50% whole cluster. 100% Free Run
<b>Barrel Program:</b>	15 months on fine lees; 37.5% New French oak: Atelier, Siruge. 62.5% Neutral: Atelier, Ermitage, Siruge, Remond
<b>Bottling:</b>	Bottled unfinned, unfiltered January 11, 2016
<b>Chemistry:</b>	pH: 3.72, TA: 0.55 g/100ml, RS: 0.5 g/L, Alc: 13.5%