



**2014 MK Vineyard Sonoma Coast Pinot Noir:**

The most mature vineyard in our lineup, planted by Small Vines in 1999. Surrounded by woodlands and close to the coast this meticulous vineyard is mild and temperate and makes a wine that is deeply layered and expresses the earth and forest that surrounds this unique location.

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 MK Vineyard Sonoma Coast Pinot Noir**

**171 CASES Produced**

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

<b>Vineyards:</b>	100% MK Vineyard: Planted by Small Vines in 1999, east facing ridge above Occidental, 800 ft. elevation, 10.5 miles from the coast
<b>Farming:</b>	Organically farmed by Small Vines Viticulture, Inc. using biodynamic practices
<b>Spacing:</b>	4x4 (2722 vines per acre)
<b>Soils:</b>	Extremely sandy dark gray loam
<b>Yields:</b>	~2.5 lbs. per vine, naturally, lightly thinned for uniformity
<b>Clones:</b>	Dijon 114, 115, 667, 777
<b>Hand Harvest Dates:</b>	8/29, 8/30/2014
<b>Brix at Cold Soak:</b>	22.7-23.1 Brix
<b>Fermentation:</b>	Native yeast fermentation; 5 day cold soak; on the skins for 14-18 days including pre and post-fermentation maceration; Native ML, 50% whole cluster
<b>Barrel Program:</b>	15 months on fine lees; 43% New French oak: Siruge, Atelier. 57% Neutral: Ermitage, Francois Freres. 100% free run
<b>Bottling:</b>	Bottled unfined, unfiltered January 11, 2016
<b>Chemistry:</b>	pH: 3.69, TA: .54 g/100ml, RS: 0.4g/L Alc: 13.5%
<b>Release Date:</b>	August 2016