



2014 Sonoma Coast Pinot Noir:

An authentic offering of what the Sonoma Coast has to offer, with grapes taken from our vineyards in the Occidental Hills, the Laguna de Santa Rosa and a heavily coastal influenced ridge top near Graton, this Pinot Noir shows a great expression of the true Sonoma Coast.

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 Sonoma Coast Pinot Noir
600 CASES produced**

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

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| Vineyards: | 60% TBH: Planted 2009, Graton. 24% Fassler: Planted 2000, Graton. 8% Baranoff: Planted 2001, Sebastopol. 4% MK: Planted 1999, Occidental Hills. |
| Farming: | Organically farmed by Small Vines Viticulture, Inc. |
| Spacing: | 4x3, 4 x meter & 4 x 4 (2722 - 3630 vines per acre) |
| Soils: | Red sandy clay loam to dark gray Goldridge fine sandy loam, some with fluvial gravel |
| Yields: | ~1.5 – 2.2 lbs. per vine, naturally, lightly thinned for uniformity |
| Clones: | Calera, Pommard, Swan, 943, 828, 459, 114, 115, 667, 777 |
| Hand Harvest Dates: | TBH: 8/26, 8/30, 8/31 & 9/2/14. Fassler: 9/3/14. Baranoff: 8/30/14. MK: 8/29/14 |
| Brix at Cold Soak: | 21.8- 23.0 Brix |
| Fermentation: | Native yeast fermentation; 3-5 day cold soak; On the skins for 14-18 days including pre and post-fermentation maceration; Native ML; 35% whole cluster |
| Barrel Program: | 12 months on fine lees; 30% New French oak: Atelier, Siruge. 70% Neutral: Remond, Ermitage, Siruge. |
| Bottling: | Bottled unfiltered, unfiltered August 6, 2015 |
| Chemistry: | pH: 3.65, TA: 0.56 g/100ml, RS: 0.7 g/L, Alc: 13.7% |
| Release Date: | February 2016 |