

## 2014 TBH Vineyard Sonoma Coast Pinot Noir:

100% from TBH Vineyard planted in 2009. This amazing young site is already expressing itself in the wines showing great natural acidity, evident tannins, minerality and even some distinct savory characteristics. We are very excited about this precise offering.

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 TBH Vineyard Sonoma Coast Pinot Noir 309 CASES produced

 $\label{eq:Available direct from winery and at select} \\ \text{high-end retail and restaurant locations throughout the } U.S. \\$ 

Vineyards: 100% TBH: Planted 2009, cool-windy ridge top with

heavy coastal influences, Sebastopol

**Farming**: Organically farmed by Small Vines Viticulture, Inc.

**Spacing**: 4x3 (3630 vines per acre)

**Soils**: Dark gray Goldridge fine sandy loam

**Yields**: ~1.5 lbs. per vine, naturally, lightly thinned for

uniformity

Clones: Calera, Pommard, Swan, 943

**Hand Harvest Dates**: TBH: 8/26, 8/30, 8/31/2014

**Brix at Cold Soak**: 22.3-24.4 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**: 15 months on fine lees; 23% New French oak: Atelier,

Siruge. 77% Neutral: Remond, Ermitage, Siruge. 100%

free run

**Bottling**: Bottled unfined, unfiltered January 11, 2016

Chemistry: pH: 3.52, TA: 0.57 g/100ml, RS: 0.4 g/L, Alc: 13.2%

**Release Date**: August 2016