



## 2014 Pinot Noir Santa Cruz Mountains

14612 Big Basin Way, Saratoga, California 95070 • 408.867.1012 ph • cinnabarwinery.com

### Tasting Notes

On the nose, suggestions of wild strawberry and pomegranate gradually open up to reveal hints of rose petal, red currant, and black peppercorn.

The velvety tannins and lively acidity provide a structure both balanced and elegant. The silky texture and rich mouthfeel bestow a concentrated core of ripe berries with traces of sweet mushroom and dried herbs.

Age five to seven years.

### Vineyards

Santa Cruz Mountains  
Lester Family Vineyards  
& Saveria Vineyards

### Wine Analysis

CONTENT:	100% Pinot Noir
FINISHED ALC:	14.2%
TOTAL ACIDITY:	0.57mg per 100ml
pH:	3.53
PRODUCTION:	730 cases
RELEASE DATE:	May 2016

### Overview

A renowned source of wine grapes since the late 1800s, the Santa Cruz Mountains region is one of the first AVAs to be defined by geophysical and climatic factors. The official appellation lies mostly within Santa Cruz County, but also extends into parts of Santa Clara and San Mateo Counties. The east and west boundaries are defined by elevation: down to 800 feet in the east and 400 feet in the west.

In 2014, Pinot Noir grapes were sourced from Lester Family Vineyard, a mid-1990s planting situated along the western slope of the Santa Cruz Mountains near the town of Corralitos. Benefiting from the classic coastal conditions of mild days and cool breezes from nearby Monterey Bay, the vineyard lies 400 feet above sea level in well-drained sandy-loam soils. Deep and fertile, these black soils are paired with Pinot Noir Clones 667 and 37 and a lyre trellis system, producing small clusters with tiny berries that boast favorable high skin-to-juice ratios. The combined effect of climate, soil, vine and treatment provides complex aromas, concentrated flavors and extraordinary elegance in the finished wines.

Grapes were also harvested from Saveria Vineyard along the western slope of the Santa Cruz Mountains near the town of Corralitos. This Pleasant Valley property is situated five miles from the coast at 400 feet of elevation where mild daytime temperatures and cool breezes from Monterey Bay combine with deep sandy loam soils to produce graceful, yet powerful qualities on the nose and palate. Eight acres of Dijon Pinot Noir clones were planted north-to-south in 2001 on a former apple orchard and later trained to open lyre trellising. Clone 115 produces wines with wonderful aromatics and spiciness while those made from clone 667 are known for their exceptional body, intense color and robust structure.

### Growing Season

In early 2014, most California winemakers fretted over the possibility of a third consecutive drought year, but ultimately celebrated an outstanding vintage. January brought dry, seasonable temperatures and February saw one storm but the relief was short-lived. Budbreak in March was up to three weeks early while a cool April throttled growth. Bloom in May and berry set in June were favorable as conditions remained warm, clear, and accelerated. Veraison, the onset of ripening, occurred in mid-July; early August was quite warm, but a return to cooler temperatures slowed development and allowed the formation of deep colors and flavors. The early harvest had average-sized yields, but the consistent weather produced stellar wines despite the drought.

### Winemaking

- Hand harvested September 5 through 12, 2014 in the morning cool
- Three days of cold soaking to enhance color and aromatics
- Ten days of fermentation in an open-top stainless steel tank
- The cap was punched down by hand two to three times daily for maximum flavor extraction
- Aged eleven months in small French oak barrels (40% new)
- Final blend determined by a judicious barrel selection

