



2014 Pinot Noir Coast Grade Vineyard



The Vineyard

We feel that the terroir of Coast Grade Vineyard is unparalleled by any grape growing site in the world. The vineyard sits at 1238 to 1,350 feet elevation right at the fog line, roughly three miles from the Pacific Ocean. These attributes ensure that the growing season is temperate and that the grapes are slow ripening. This extended growing season leads to berries with greater intensity and allows for more terroir to be absorbed into the grapes prior to harvest. The saline essence on the palate of the wine (taste) imparted from the coastal fog as well as the redwood duff on the nose (smell), make it an incredibly site expressive wine.

American Viticultural Area

Ben Lomond Mountain

Varietal Blend: 100% Pinot Noir

Vine age: 2008

Harvest: September 3rd, 2014 @ 22.5 Brix

Bottled: July 2016

Aging: 50% New French Oak

ALC 13.7%

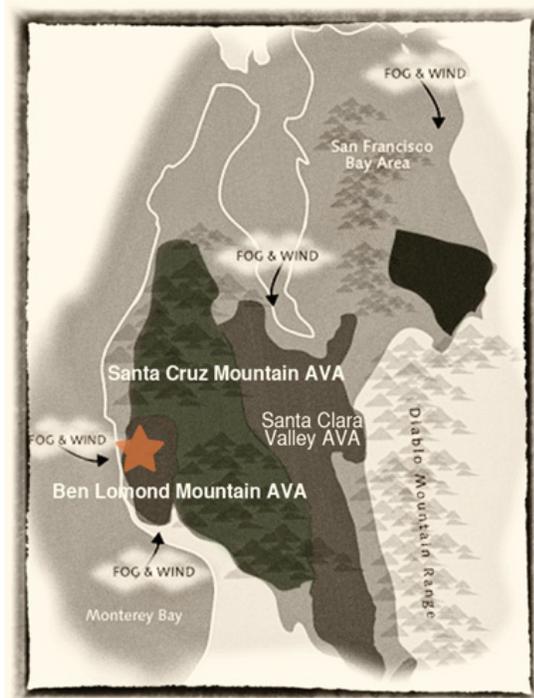
Fermentation: Native Yeast

Production: 558 Cases

Tasting notes by consulting Master Sommelier Ian Cauble

Dark ruby red core moving to light garnet hues on the rim. The nose is well balanced, fruit forward and highly perfumed with the classic coastal California Pinot Noir aromatics we all adore. The nose has aromas of preserved black cherry, ripe strawberry, wet roses, wild herbs, damp forest, sandalwood and various exotic oak spices which will integrate more with bottle age. The palate is nearly full bodied with flavors which mirror the nose with rich fruit flavors of dehydrated strawberry, ripe black cherry, wet leaves, vanilla bean and oak spices. This wine is delicious now and ideal for drinking upon release and over the next 3-5 years. I anticipate this wine will peak between 2018 and 2025, if kept in a cold dark place it will age longer.

The Ben Lomond Mountain AVA



The Ben Lomond Mountain AVA (American Viticultural Area) is located in Santa Cruz County, CA on the Western edge of the Santa Cruz Mountains. Vineyards were first planted on the mountain in the 1860's, but the area did not become famous for Pinot Noir until the 1970's. The four by sixteen-mile AVA reaches altitudes as high as 2,600 feet above sea level, placing it above much of the fog that rolls in from the Pacific Ocean, ensuring long hours of sunlight.

The elevation and ocean proximity ensure a cool climate, where grapes can ripen over an extended growing season. Wines are highly structured, have good minerality and are extremely age worthy.