



2014 PINOT NOIR

APPELLATION:

Walla Walla Valley

VINEYARDS:

Couse Creek Vineyard

TECHNICAL NOTES:

pH 3.69
TA 0.64 g/100mL
Alcohol 14.2% By Volume

FERMENTATION:

Partially whole cluster, partially destemmed and crushed into open top fermenters with cap punched down by hand two-three times per day. Secondary fermentation finished in barrel.

AGING:

12 months in 228L French oak barrels, 33% New

CASES PRODUCED:

147 cases

RELEASE DATE:

October 1, 2017

SENSORY NOTES:

A Pinot Noir from Walla Walla Valley is a rare find, and this vintage holds true to both the varietal and the terroir of our valley. Opens with bold aromas of garam masala, black cherry, tobacco leaf, and red currant with hints of butterscotch and caramel. Medium bodied yet rich on the palate with mouthwatering acidity, the flavors of spicy cranberry, orange peel, black pepper, brambleberry, and Earl Grey tea lead to an exceptionally long, satisfying finish.