



**LES PINOTS  
NOIR & GRIS 2014**

**ESTATE VINEYARD**

Seven acres of estate vines perch on the front of the 203-acre Lichen Estate in the Anderson Valley Appellation. Prepared in 2007 and planted in 2008 on meter-by-meter spacing, the vineyard comprises 75% Pinot Noir and 25% Pinot Gris vines on 15% to 35% southeast-facing slopes. Farmed 100% organically. Six blocks and four clones of Pinot Noir (Martini, Wadenswil, Pommard, & 667) on three rootstocks (101-14, 420A, and 161-49). Two blocks of Pinot Gris on two rootstocks.

**HARVEST DATES**

August 12<sup>th</sup> & 18<sup>th</sup>, 2014

**CHEMISTRY**

Brix at Harvest: 18.0° to 19.4°

Alcohol: 11.0%

pH: 3.16

Total Acidity: 7.4 g/L

Residual Sugar: 9.6 g/L

**CELLAR**

Fermented and aged: 100% in stainless steel. Did not pass through malolactic fermentation.

**TASTING NOTES**

Lichen Estate's innovative Les Pinots Noir & Gris 2014 offers an unorthodox blend of red and white grapes (60% Pinot Noir, 40% Pinot Gris). Intense and concentrated, with a fullness of mouthfeel, and delicious citrus flavors. In 2014 we opted for a dryer style, with less residual sugar than the previous vintages. We recommend drinking this wine in its youth, at the peak of freshness.

**BOTTLES CRAFTED**

3,324 x 750 ml bottles (277 cases)

**PRICE**

\$32 per 750 ml bottle

**RELEASE**

May 1, 2015

**DISTRIBUTION**

California: Springboard Wine Company (800) 542-0736