



**PINOT
NOIR 2014
ANDERSON VALLEY**

ESTATE VINEYARD

Seven acres of estate vines overlook Highway 128 from the 203-acre Lichen Estate in Anderson Valley. 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. Approximately 30,000 vines comprised of six blocks and four clones of Pinot Noir (Martini, Wadenswil, Pommard, & 667) on three rootstocks (101-14, 420A, and 161-49); and two blocks of Pinot Gris (148 & 152) on two rootstocks (161-49 and SO4). The 2013 vintage marked the vineyard's sixth leaf. Average yield: 1.36 pounds per vine.

HARVEST DATES

August 24-26, 2014

CHEMISTRY

Brix at Harvest:	22.4° to 24.6°
Alcohol:	13.9%
pH:	3.48
Total Acidity:	5.6 g/L

CELLAR

Fermentation: 14-17 days; 1.1 to 1.7 ton lots; 5 to 6 day cold soaks; gentle pump-overs followed by hand punch-downs; and 2 to 3 day extended maceration. Barrels: François Freres, 3-year dried, extra tight grain wood, medium plus toast. Sixteen months in barrel, raked once before assemblage. Battonage (lees stirring) performed during the first 9 months of élevage. Aged in oak for 17 months, the wine spent a few more months in tank knitting together prior to bottling.

TASTING NOTES

A bright fruit core marks the 2014 Estate Pinot Noir, enveloped in silky tannins. With the vineyard in its seventh leaf and California in its third year of draught, the 2014 displays concentration and balance. Red and black cherry, plum, and a touch of cassis give way to coconut and allspice. While seamless in its youth, this complex wine will benefit from three to five years of cellar aging.

BOTTLES CRAFTED

2,184 x 750 ml bottles (182 cases)

PRICE

\$65 per bottle

RELEASE

October 2016

DISTRIBUTION

Springboard Wine Company (800) 542-0736