



MOONGLOW
PINOT NOIR 2014
ANDERSON VALLEY

VINEYARDS

Lichen Estate: 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 four clones of Pinot Noir (Martini, Wadenswil, Pommard, & 667) on two rootstocks (420A, and 161-49) went into the Moonglow blend. Lichen Estate fruit is 64% of the total blend.

Ferrington Vineyard: Lichen purchased 4.5 tons of fruit from a young block of 828 on Ferrington Vineyard. The fruit adds a red cherry high note and brightness to the blend. Ferrington fruit is 36% of the blend.

HARVEST DATES

September 1, September 4, 2014

CHEMISTRY

Brix at Harvest: 23.2° to 24.6°

Alcohol: 13.74%

pH: 3.51

Total Acidity: 5.7 g/L

CELLAR

Fermentation: 14-17 days in 450 gallon stainless tanks for most Lichen lots and one 1200 gallon tank for most of the Ferrington; 3-4 day cold soaks; gentle pump-overs followed by hand punch-downs; and 2 to 3 day extended maceration. Cooperage: Half Française Frere fire bent, 3-year dried, extra tight grain wood, medium plus toast. Half Atelier Centre France water bent, 3-year dried, extra tight grain wood, medium plus toast. Eleven months in barrel, with regular *batonage* (rolled the barrels to stir lees) during the first 9 months.

BOTTLED

August 8-9th, 2015

RELEASE

October 2015

BOTTLES CRAFTED

8,784 x 750 ml bottles (732 cases)

PRICE

\$35 per 750 ml bottle

DISTRIBUTION

California: Springboard Wine Company (800) 542-0736