

2014 Tilton Hill Sonoma Coast Pinot Noir



Harvest Notes

In many ways, the 2014 vintage is one for the record books. The third consecutive drought year, Sonoma County received less than half of its average rainfall. The very dry winter and spring allowed for very early bud break, flowering and harvest. With ideal spring weather conditions, the vines were able to complete flowering quickly, and the resulting crop was much larger than average. We received just enough rain in the spring to charge the soil with water, and cool summer weather allowed for the vines to thrive resulting in the earliest harvest on record.

Winegrower Notes

The third release of this single vineyard Pinot Noir comes from our coldest estate vineyard. This magnificent property is perched on a ridge top near the town of Freestone, located just a few miles from the Pacific Ocean in the Sonoma Coast AVA. We have planted both heirloom and Dijon clones of Pinot Noir that produce very small clusters that encourage early ripening. The grapes are harvested at night, and then rigorously hand sorted prior to destemming into open top fermenters.

Tasting Notes

Deep violet in color, this alluring and hedonistic wine has amazing extract and purity of fruit focus. Vibrant fruit aromas of wild strawberry and raspberry soufflé harmonize with East-Indian spice notes and notes of forest floor. Heady aromas lead into equally vibrant flavors of black raspberry, Queen Anne cherry and white pepper. On the palate the juicy red fruits compliment the velvet-like texture and a spicy finish.

Vineyard Sources

Tilton Hill Vineyard (Estate)

Harvest Data

September 10th - September 18th | Alcohol 14.4% | pH 3.53 | TA 0.61

Fermentation

Cold soaked for 8 days, indigenous yeast fermentation for almost two weeks

Cooperage

45% new French Oak

Bottling

February 2016

Cases Produced

492 cases

Release

September 2016