



2 0 1 4

P N X

C A R N E R O S , N A P A V A L L E Y

A special selection of Pinot Noir lots chosen by our winemakers to show the rich, opulent side which this noble variety can express in Carneros. Genevieve Janssens - Director of Winemaking

• W I N E •

*Varietal composition:*  
100% Pinot Noir

*Flavor descriptors:*  
Sunbathed vineyard sites are chosen to express this richer, bolder side of Pinot Noir, with evocative aromas and flavors of deep blackberry, black cherry, wild violets and pungent and sweet spices (white pepper, cinnamon, dark chocolate) that seamlessly weave into this artistically complex style of pinot noir.

*Wine analysis:*  
Total acid: 6.8 g/L  
Final pH: 3.58  
Residual sugar: 1.15 g/L  
Alcohol: 14.5% by volume

• V I N T A G E •

2014 started with worrisome, drought-like conditions, and many feared a parched, dry spring as in 2013. Refreshingly, spring rains came in February and into March providing water for the soils and filling reservoirs. The wine growing season will most be remembered for the August 24<sup>th</sup> earthquake that occurred just as harvest was commencing in the Napa Valley. The vines were not affected and harvest finished early, bringing in beautiful, healthy fruit.

• V I N E Y A R D S •

The 2014 PNX blends fruit from the Carneros district where cool breezes and fog coming off the San Pablo Bay create an ideal environment for intense Pinot Noir aromatics. We selected vineyard blocks from these vineyards where the Pinot Noir fruit shows its more opulent, voluptuous side.

*Appellation: Los Carneros AVA*  
*Grape Sourcing: 100% Napa Valley, 100% Los Carneros AVA (Napa)*

• W I N E M A K I N G •

The clusters were harvested in the cool of the morning to retain fruity, delicate flavors. A portion of the grapes were destemmed before being transferred to fermenters as whole berries to heighten fruitiness. The remaining portion was fermented as whole clusters (with stems) to add a bit of spice, structure and subtle flesh to the texture. During that time the cap of skins was pumped over gently ensuring a soft, silky mouthfeel. The Pinot Noir grapes were macerated in oak tanks for a total of 20 days. Several days of cold soak enhanced color extraction and tannin texture. Malolactic fermentation and nine months of aging occurred in 69% new Burgundian oak barrels. The wine was bottled in August, 2015.

C A S E S P R O D U C E D : 1 , 4 0 7