



2 0 1 4

PINOT NOIR POMMARD CLONE

N A P A V A L L E Y

Each vintage we select a special clone that reflects a different expression of Pinot Noir from Carneros. The Pommard Clone is a true representation of the vintage, the vineyard and its own unique characteristics of savory fruit with earthy undertones.

.Genevieve Janssens - Director of Winemaking

• W I N E •

*Varietal composition:*  
100% Pinot Noir

*Flavor descriptors:*  
Our Pommard Clone pinot noir provides a hedonistic sip of savory, smoky black cherry, black berry, and spiced dark plum fruit with pungent black pepper and sweet vanilla spice on a richly dense palate with velvety tannins. These intensely fruity, savory and toasty flavors linger on the deliciously long finish.

*Wine analysis:*  
Total acid: 7.1 g/L  
Final pH: 3.51  
Residual sugar: 1.41 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. Our Pommard Clone pinot noir grapes for this wine were picked between August 27<sup>th</sup> and September 2<sup>nd</sup>.

• V I N E Y A R D S •

A notoriously challenging and fragile variety, Pinot Noir finds an ideal location on the foggy, wind-swept slopes of the Carneros region in southern Napa Valley. We source our Pommard Clone Pinot Noir from special vineyard sites that express the wonderfully earthy side of pinot noir.

*Appellation: 100% Napa Valley ; 100% Carneros AVA*

• 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 was 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 gently pumped over, ensuring a soft, silky mouthfeel. Several days of cold soak prior to fermentation and extended maceration afterwards, added up to a total of 17 days of wine to skin contact to achieve rich, fully developed flavors. The new wine matured in oak barrels (38% new) for 9 months before release.

C A S E S P R O D U C E D : 5 0 0