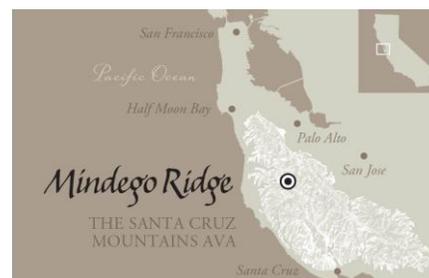




## MINDEGO RIDGE 2014 PINOT NOIR, SANTA CRUZ MOUNTAINS

### IN THE VINEYARD

2014's mild winter and warmer spring led to bud break in early March. In our mountain microclimate, May is our flowering month and developmentally most critical. Warmer than normal temps during May helped coax an exceptional fruit set, our best yet. Moderate temperatures, with only minimal late season rain, allowed for even ripening and optimum fruit maturity. At 3AM on August 15<sup>th</sup>, under the glow of LED headlamps, our Pinot Noir harvest commenced. Fruit was picked straight to refrigerated transport and immediately whisked to St. Helena for processing.



### IN THE CELLAR

To preserve the character of both the vineyard and vintage, our Pinot Noir is made in small lots with minimal intervention in the cellar. Gentle de-stemming, with the addition of 20% whole cluster and no SO<sub>2</sub> on the crushpad. Whole berries are cold-soaked until native fermentation begins, then given daily punchdowns. After approximately two weeks on skins, wine is gently basket-pressed to 1/4 new, 3/4 neutral French oak. Wine completed native ML fermentation January 22<sup>nd</sup>. Bottled unfiltered and unfiltered.

### IN THE GLASS

Very youthful, assertive dark cherry, raspberry and tart plum aromas are complimented by notes of potpourri, anise, tar, smoke and black pepper, along with balanced oak and alcohol. Beautifully structured on the palate, this wine is medium bodied, with bright, pristine flavors that mirror the nose augmented by hints of dark earth. The medium to medium plus acidity and long finish of this wine confirm its exciting cellaring potential.



### TECHNICAL NOTES

Appellation: Santa Cruz Mountains  
 Winemaker: Ehren Jordan  
 Acreage: 8.7 acres Pinot Noir, 100% Estate Grown  
 Exposure & Slope: South facing mountain slopes, 20-25%  
 Soil Type: 10-18" of silty clay loam over fractured shale subsoil  
 Marine Influence: 9 miles from the Pacific, adjacent to redwoods  
 Elevation: 700' to 950'  
 Clone Selection: Dijon (114, 115, 667, 777, 828, 943)  
 Rootstock Selection: 420A and 3309  
 Vine Spacing: 7' x 4' (1600 vines/acre)  
 Yield: 3 tons per acre

Harvest: August 15 - September 5, 2014  
 Barrel Regimen: French Oak, François Frères, 25% new  
 Barrel Aging: 11 months  
 Finished Alcohol: 13.6%  
 Chemistry @ Harvest:  
 23.3 Brix  
 3.32 pH  
 7.3 g/L titratable acidity  
 Bottled: August 14, 2015  
 805 cases produced  
 Retail Price: \$48