

FAMILY CELLARS
SINCE 1982
CLINE

SONOMA COUNTY WINES

PINOT NOIR

SONOMA COAST – ESTATE GROWN
2014

VINEYARDS

Our Sonoma Coast Vineyards are approximately 4 and 8 miles west of the winery. Our Lazy C Vineyard is in an area called "The Petaluma Gap" and those vines see cooling coastal wind through much of the growing season. Our Lazy P and M ranches are a few miles further north and the vines occupy a number of different facings. The vines are often shrouded in fog which makes for a long cool growing season and maximum flavors. Both of these areas are known for producing outstanding Pinot Noir grapes and wine.



FERMENTATION & AGING

These grapes were hand-harvested and delivered to the winery in excellent shape. The grapes were well colored with ripe seeds and great acid.

The grapes were de-stemmed and pumped directly to stainless steel fermentation tanks. The wine yeast was introduced and the fermentation begun. The cap of grape solids was "pumped over" three times a day to extract color and flavor and the wines were pressed shortly after dryness.

The wine was settled in a stainless steel tank and then racked (decanted). It was aged for 10 months in 40% new French medium-toasted oak in addition to small amount of American and Eastern European oak for complexity. At this level the vanilla and toffee flavors of the barrel do not overpower the delicate spearmint and strawberry of this varietal.

WINEMAKER'S NOTES

The deep red velvet color and notes of cedar, spearmint, lilacs and dark chocolate make this an elegant and complex wine.

FOOD PAIRING

This is an excellent choice to pair with oregano-rubbed leg of lamb, braised pork shank, or blackened sea bass.

TECHNICAL DATA

Harvest Date: September 6 - September 26
Alcohol: 14.5%
Brix at Harvest: 24.5°
Total Acidity:58g/100ml
Final pH: 3.81
Residual Sugar:041%
Varietal Composition: 100% Pinot Noir
Oak Aging: 10 Months

