



2014 PINOT NOIR MONTEREY COUNTY

Estancia relies on the benefits of boutique-style winemaking techniques, including whole-cluster fermentation, gentle punch downs, and basket pressing. Our Monterey-based winery uses gentle gravity flow systems to minimize aggressive tannins and bitterness. It is this hands-on crafting of the wines—from grapes to bottle—that results in our consistent and superior wine quality.

VINEYARDS

The biggest influence on the climate of Monterey County vineyards is invisible, yet its effects are undeniable. Under the surface of Monterey Bay lies a canyon two miles deep, sixty miles long, and filled with cold water. This canyon generates cool Pacific air, which is then funneled through the Gabilan and Santa Lucia mountain ranges. This natural air conditioning results in slow and gentle ripening—an ideal climate for Pinot Noir grapes.

To preserve the delicate fruit and silky texture of this Pinot Noir, we gently fermented it in open-top fermentors. The wine then underwent a secondary malolactic fermentation before aging for nine months in small oak barrels.

Winemaker:	Scot Dahlstrom
Varietal Composition:	100% Pinot Noir
Appearance:	Ruby red
Aroma:	Enticing and brightly lifted fruit aromas of cherry, raspberry, and warm spices
Flavor:	Luscious berries and baking spices; medium bodied with a lingering, silky finish; good structure and balance
Appellation:	Monterey County
Fermentation:	100% open-top tank fermented, 100% secondary malolactic fermentation
Aging:	100% aged in small oak barrels for nine months; 25% new French oak
Total Acidity:	5.7 g/L
pH:	3.75
Alcohol:	13.8%