

## 2014 "Pleasant Hill" Pinot Noir



### *Vineyard Notes:*

Bob Jenkin's Pleasant Hill vineyard sits smack dab in the heart of Russian River Valley just west of the town of Sebastopol: one of those no-brainer spots for cool climate Pinot Noir. The vineyard itself is all Goldridge loam soils where Dijon, 115, 667, and 777 clones thrive.

The exposure to sun is east west and is tempered by cooler daytime highs (normally in the 70s and low 80s) throughout the summer growing season.

Charlie Chenoweth planted this spot in 2000, and has been farming it since. He and I are in lock step when it comes to vineyard management and rarely differ on what to do next.

This area is widely known for its foggy mornings from June through September, which is where the acidity comes from.

The soils are well drained and the vines are healthy due, in part, to the lower annual yields that don't stress the plants. This low stress is also a big reason the wines are so voluptuous and centered around Bing cherry cola flavors.

Since my first vintage in 2003, our blocks - comprised of two-thirds clone 115 and one-third clone 667 - have averaged 2.4 tons per acre. I like to complement the fruit with 35% new French oak barrels and usually a 16-month élevage sur lees.

### *Winemaker's Tasting Notes:*

Aged 16 months in 35% new French oak barrels, sur lees. Cherry red in color. High toned floral notes of citrus tea, rose petal, cola, and Bing cherry. Secondary notes of vanilla, saffron, tea, and mint. Silky, rich flavors of Bing cherry pie, tea, soy, and baker's chocolate. Finished long and velvety with fine tannins and hints of tea and spice.

### *Production:*

725 Cases

### *Alcohol:*

14.7%

### *Date Harvested:*

September 4th

