

2014 "Taylor's Folly" Pinot Noir



Vineyard Notes:

This site, planted in 1998 by Steve Kistler and Warren Dutton, is one of the most storied, prolific vineyards in all of California. The name 'Taylor's Folly' comes from knowing we would only get the vineyard for one vintage and the sheer 'folly' of knowing this. (Farmed for 17 months, didn't know he would only have for one year going in)

The vineyard sits atop Taylor Lane in the town of Occidental looking south and west on a clear day to the Pacific and Point Reyes. Cold, foggy and wind-whipped during the summer, you feel like it is raining when walking under a giant redwood dotting the vineyard. The soil on this steep-slope is comprised of alluvial fan and fracture ferrous rocks and has a wild climate that pushes the boundaries. It is one of the gnarliest spots I can think of to try and grow Pinot Noir.

It's only 3.67 acres total and averages maybe one ton to the acre. The clone is heritage Calera, naturally low-yielding in the best of spots. (100% Calera Clones, which is pretty unheard of) I dropped fruit in 2014 four times and came out with just over 2 tons off the whole place. I ran this through the magic sorting table and what came out was reminiscent of a big old box of blueberries in appearance. (Calera is naturally low-yielding, with tiny "golfball" clusters)

Winemaker's Tasting Notes:

Stainless steel fermented, aged for 16 months sur lees in 45% new French oak barrels. Bottled unfiltered, unfiltered. Darker shades of ruby in color. Complex nose of strawberry jam and cassis, with hints of Asian 5 spice, pumpkin pie, cumin and white pepper. Big mouthful of cassis, red licorice, and tobacco. Long lingering finish, almost suede-like with a touch of mint.

Production:

170 Cases

Alcohol:

15.3%

Date Harvested:

September 15th

