

# 2014 Pinot Noir Sonoma Coast

Harvest Date: Sept. 23, 2014

Bottling Date: March 24, 2016

Harvest Brix: Clone 115, 25.7

Alcohol: 14.4%

Harvest Brix: Clone 777 , 25.0

Bottling Acid: 5.6 g/l

Avg. Harvest pH: 3.39

Bottling pH: 3.62

Our Sonoma Coast Pinot Noir comes from the Roberts Road vineyard south of the town of Cotati in the Petaluma Gap, which has a tempered climate from Pacific air currents. The vineyard is owned and managed by the Sangiacomo Family. They have been farming for three generations, providing quality grapes for numerous wineries since the late 1960s. The vineyard is planted with the newer clones 115 and 777.

The fruit from each block was hand harvested in the cool morning and then gently destemmed directly into small 1.5 ton 48S Macro bins. These bins were selected because of their size and flexibility for providing numerous winemaking options such as punch downs, submerged cap and pump-over regimes that are not possible in standard tanks. The 2014 Pinot was fermented with a selected Burgundy yeast using multiple small incremental inoculations to extend the cold soak and time on skins by slowing the fermentation rate. The newly fermented wines were pressed in a basket press and then aged in new and once used French oak barrels for 16 months. The wines were aged on their lees and stirred frequently during much of the first year to increase complexity and mouth feel. The finished wines were racked and we bottled 196 cases.

**Description:** The wine exhibits aromas of classic Pinot: black cherry rose petals and cinnamon, with a hint of smoky oak and cedar. The flavors are of fresh cherry and zesty cranberry, with a long finish.

Please visit our estate winery and tasting room in scenic Lake County, open Friday through Sunday and by appointment, or anytime at [www.ggwines.com](http://www.ggwines.com).



