



2014 Pinot Noir Sonoma Coast

ORIGIN: The grapes for this Pinot Noir came from vineyards in the cool Sonoma Coast AVA, including Champlin Creek, Steve MacRostie's own Wildcat Mountain Vineyard in the Petaluma Gap, Goldrock Ridge on the far Sonoma Coast, and four different Russian River Valley sites—Dutton Winkler Ranch, Balletto, Cummings and our own Thale's Vineyard. This diversity is the foundation for a complex aroma profile in the final blend.

VINEYARD NOTES: 2014 delivered ideal conditions with vine growth progressing smoothly to clean, ripe fruit. Due to the variety of vineyards in the blend, and the extreme diversity of their various microclimates, we picked the grapes for this wine between August 29th and September 24th, 2014.

WINEMAKING NOTES: All of the grapes were de-stemmed into open-top fermenters using our gentle de-stemmer. Following a three-day cold soak to boost color without increasing tannins, the tanks were inoculated with yeast. The caps were managed with a combination of punchdowns and pumpovers to maximize positive extraction, and the must was gently pressed when dry. The resulting wines were aged in French oak barrels, 27% of which were new, for ten months, with a single gentle racking under inert gas to assemble the blend in late March. Bottling took place in August of 2015.

TASTING NOTES: This wine has a rich tobacco leaf nose infused with notes of Bing cherry and brown baking spices. This vintage shows firm acidity, soft tannin and a floral perfumed note that completes the soft palate of juicy red and blue fruits. It will pair wonderfully with a range of foods from cheeses to oily fish like salmon, or even sweet spicy barbecue.

This vintage produced 5,076 (750ml) cases

MacRostie Winery and Vineyards 4605 Westside Road, Healdsburg, CA 95448 707.473.9303
Fax 707.996.3726 • info@macrostiewinery.com • www.macrostiewinery.com