



2014 Pinot Noir Goldrock Ridge

ORIGIN: Goldrock Ridge is located just miles from the Pacific Ocean in the very northwestern part of the Sonoma Coast appellation near the town of Annapolis. At 780 feet in elevation, the vines at Goldrock Ridge sit above the fog layer, giving them the warmth to fully ripen and develop ideal flavors. At the same time, cool maritime breezes provide optimal growing conditions for Pinot Noir.

VINEYARD NOTES: 2014 had a solid crop and favorable growing conditions. The fruit came in the door healthy, ripe and luscious. We receive two distinct blocks from Goldrock Ridge, one planted to clone 777, and the other to clone 828. The fruit from this vineyard was harvested by hand on September 15th, 2014.

WINEMAKING NOTES: The fruit was gently destemmed into small open-top fermenters, using state-of-the-art equipment and procedures to avoid any pumping of must. Inoculation with select yeast strains followed a three-day cold soak, and the caps were managed with a combination of pump-overs and punch-downs. This wine was given extra barrel age to soften the mouthfeel—17 months of aging in exclusively French oak barrels, 40% of which were new. We then bottled in February, 2016.

TASTING NOTES: This Pinot Noir has a dense purple-hued color and rich blueberry fruit aromas, along with hints of sweet tobacco leaf and chocolate. On the palate, firm acid and an excellent tannin structure are balanced by sweet French oak, ensuring that this is a wine that will age well for many years to come.

This vintage produced 18 barrels, 441 (9L) cases.



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