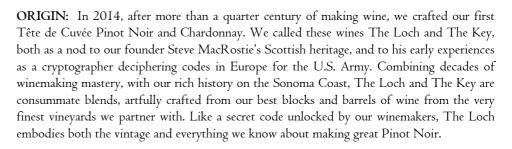


## 2014 Pinot Noir The Loch



VINEYARD NOTES: The 2014 vintage was a classic Sonoma County year. Moderate temperatures, and weather conditions without rain or frost, developed the fruit slowly and evenly. Here at MacRostie, we pride ourselves on working with growers who know the land intimately. Vintage after vintage, the partnerships we have with our growers provide us with beautiful fruit. This artful blend was made from our very finest blocks and barrels of Pinot Noir from a handful of vineyards that span the Sonoma Coast. From Carneros to the Petaluma Wind Gap, Russian River Valley and the Far Coast, the fruit for our debut vintage of The Loch was harvested from September through October of 2014.

WINEMAKING NOTES: The grapes were harvested by hand and gently destemmed into small I-ton fermenters to focus the style of each vineyard and clone. After a three-day cold soak, fermentation began and lasted about three weeks. The wine was then put straight to barrel as free run. After I0 months of aging, the wine was blended to create The Loch, and put into three specifically selected New French oak barrels for another six months of aging. Once deemed aged to perfection and ready for bottle, The Loch was bottled June I5<sup>th</sup>, 2016.

**TASTING NOTES:** Visually, the wine is dense with an alluring rich purple color. On the nose, elegant floral aromas mingle with notes of creamy oak to create an enticing Pinot Noir. On the entry there is lovely grip, with a lush density and weight that carries through to the mid-palate, with hints of sweet fruit gliding to a lingering finish.

This vintage produced 3 Barrels, 72 (750 ml) cases