

Brassfield
ESTATE WINERY



2014 Pinot Noir

Introducing

ENHANCING THE QUINTESSENTIAL PINOT

The High Serenity Ranch in High Valley Appellation boasts a rare diversity of soils and microclimates. Under these conditions, exceptional Pinot Noir grapes are grown, produced and bottled all at Brassfield Estate.

Every bottle of Brassfield Estate wine offers a memorable experience at an exceptional value. This is again true of the 2014 Pinot Noir, with an even riper, brighter character than previous vintages, and an overall effect reminiscent of wines selling for double the price.

THE 2014 PINOT NOIR VINTAGE

The 2014 vintage marks the sixth year of David Ramey as Brassfield's consulting winemaker. Ramey's wines of balanced expression have made him one of the most renowned and influential winemakers in America today.

100% ESTATE-GROWN AND BOTTLED. EXCEPTIONAL VALUE.

2014 Pinot Noir

TASTING NOTES

Aromatically the wine offers seductive notes of Bing cherries, pencil shavings, dried red plums, and a hint of hay.

The mouthfeel is classic Ramey: plush, round and silky-smooth. The fruit forward character of red raspberries and bright cherries are well supported by a finish of toasted bread, walnuts, and vanilla. The balance of all these components, along with its refreshing acidity, shapes this Pinot Noir into an exceptional hedonistic experience. This wine behaves equally well when paired with roasted chicken; seared salmon, mushroom risotto; pan-fried lamb chops with rosemary garlic; or pasta alla vodka.

TECHNICAL NOTES

Fruit: 100% Pinot Noir

Harvest Dates: August 29 – September 11, 2014

Sugar at Harvest: 23.8 Brix

Bottling Date: July 19, 2016

TA: 6.1 g/L

pH: 3.48

Alcohol: 14.3%

KEY SELLING POINTS

- 100% estate-grown, produced and bottled
- Sustainably farmed
- Sixth vintage for David Ramey as consulting winemaker
- True ripe, bright Pinot flavor profile
- Exceptional value compared to Pinots at double the price

THE IDEAL PINOT NOIR APPELLATION

High Valley Appellation, with its coastal breezes and rich soils, is an unparalleled Pinot Noir winegrowing region. Fruit for the 2014 Pinot Noir was grown from three estate vineyard blocks, planted to a mix of Dijon and Pommard clones. The location of each of these blocks was chosen because they are the coldest sites on the High Serenity Ranch vineyard. The low gap in the ridge above the vineyard allows cooled lake air from Clear Lake to spill into High Valley producing Pinot Noir with more intense varietal character, better color extraction and excellent acid retention.

WINEMAKING

The 2014 Pinot Noir was harvested at the peak of ripeness, and hand-sorted with 15-20% whole clusters to enhance varietal complexity. Each separate lot was then cold soaked for 3 days, in order to extract more color and flavor. Then, each vessel of Pinot Noir underwent a native yeast fermentation with twice-daily pump-overs. Once fermentation is finished the wine is aged in 30% new French oak barrels and 70% once-used French oak barrels for 10 months sur lie aging.