



# 2014 Pinot Noir

High Valley Appellation  
High Serenity Ranch

## WINEMAKING NOTES



10915 HIGH VALLEY ROAD  
CLEARLAKE OAKS, CA 95423

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BRASSFIELDESTATE.COM

**100% ESTATE GROWN, PRODUCED AND BOTTLED.  
EXCEPTIONAL VALUE.**

**Our wines reflect the distinctiveness and diversity of their sites – from the elevated valley floor of High Serenity Ranch to the raw and remote Volcano Ridge Vineyard. Handcrafted by Winemaker Matt Hughes and Brassfield's winemaking team, in collaboration with acclaimed Consulting Winemaker David Ramey, our focus on sustainable farming, classic techniques, and purity of flavor produce fruit-driven, balanced, and delicious wines.**

### FRUIT

100% Pinot Noir

### VINEYARDS

Fruit for the 2014 Pinot Noir was grown from three estate vineyard blocks, planted to a mix of Dijon (115, 667, 777, 828) and Pommard (UCD 4) 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.

### 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 forward fruit 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

**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%