

2014 Weir Vineyard Pinot Noir

WINEMAKER NOTES

Mountain strawberry, cedar, and cocoa nibs are coaxed from the glass with aeration. Aromatics of fresh rose, crushed rocks, and quartz add to the allure. The palate leads with dried strawberry and cinnamon, and melds into medium-bodied tannins with a mineral finish. The Weir Vineyard Pinot Noir is shy when young and requires patience to fully age.

THE VINEYARD

The Weir Vineyard is located near Yorkville in Mendocino County. Fifteen acres are planted on a south-facing slope of a steep old sheep ranch. The altitude is just under 1,000 feet, and the climate is classic warm days and cool nights. Weir Vineyard is planted with clones Romanee-Conti, Wadenswil 2-A, and Rochioli. The vines are cane pruned with vertical shoot positioning, and plant density of 1,000 vines per acre.

HARVEST 2014

After two stellar vintages, 2014 completes the trifecta of high quality growing seasons where the wines exhibit purity of place with generous fruit and elegant textures. The season began as one of the driest winters on record with only 40% of normal rainfall by mid-season. April rains replenished the soil's moisture profile to re-invigorate the plants, boost growth, and help set a bountiful crop. The harvest season was near perfect with warm temperatures allowing for a leisurely picking schedule. 2014 is a superb vintage of compelling nature and will develop well with long range cellaring.

TECHNICAL NOTES

Barrel Description: 67% new, 33% 1 yr.

Barrel Aged: 16 months

pH: 3.54

TA: 0.59 g/100mL

Alc: 13.7%

Released Fall 2016

\$58

