



2014 Pinot Noir John Sebastiano Vineyard

Appellation: Sta. Ríta Hills

Vineyard: John Sebastiano Vineyard ~ Blocks 19b, 25a, and 34

Clone(s): 50% Dijon 115 & 50% Dijon 667

Harvest: At Night, August 12th to 27th, 2014

Yields: Average 4.0 TPA (3.3 ppv)

Crush: Whole berry destemmed into small, open top fermenters

Innoculum: ADY 3001, RC212 & AMH after 3-5 day cold maceration

Fermentation: 10-14 day active, with punch downs 2 times daily

Barrel Regime: 17 months in 100% French oak barrels, medium toast, tight grain - 50% new

Racking: Without pumping, once April 2014, and prior to bottling March 2016

Alc: 13.7% by volume

TA: 0.47 g/100ml

pH: 3.90

Bottling: Without fining or filtration on March 15, 2016

Production: 985 cases