



2014 PINOT NOIR

Manzoni Home Vineyard

Appellation Santa Lucia Highlands

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The Vineyard

The Manzoni Home Vineyard, in the “Heart of the Highlands,” is an ideal spot to grow world-class Pinot Noir. Here the cool Region I climate is heavily influenced by winds off nearby Monterey Bay. The porous, granitic, shaly loam soils recall this noble grape’s Northern Rhone heritage, stressing the vines, thus providing low, concentrated yields. The Home Vineyard is planted to three Dijon clones: 115, 777 and the proprietary “La Tache”.

The Vintage

Benefitting from warm temperatures and a long growing season, the Manzoni Home Vineyard produced a moderate crop of very high quality fruit in 2014. The dry winter was followed by moderate temperatures and the traditional Indian Summer warmth in September & October that helped finish ripening. The additional hang time yielded small, intense clusters of excellent quality.

Winemaking

Our Pinot Noir grapes were destemmed into open top fermenters; we induced primary fermentation with two specialized yeast strains known for their ability to maintain color and produce intense flavors. After fermentation, the wine was pressed into a combination of new and one year old French oak barrels where it matured for 10 months.

Tasting Notes

The 2014 vintage yielded wines of excellent concentration and ripeness balanced by acidity and soft tannins. Aromas of dark cherries, blackberry and smoky, spicy oak rise out of the glass. Cassis and hard spices are supported by concentrated red and black berries. In the mouth, this wine has a velvety richness and fine, ripe tannins that support the dense, ripe and concentrated fruit. Red plums and berry compote are followed by firm acidity that keeps the wine fresh and balanced. The wine finishes with hard spices and fine vanilla flavors with hints of toasty oak. A great combination of New World ripeness and old world structure. Ripe tannins support a core of rich fruit in this opulent and larger framed wine. All the flavors hang together in great balance for this intensely flavored and well-heeled Pinot Noir.

BRONZE MEDAL 2016 S.F. INTERNATIONAL WINE COMP.

BRONZE MEDAL 2016 ORANGE COUNTY FAIR



Harvest Date:

Sept.16 & Oct.6, 2014

Brix:

26

TA:

7.0 grams/liter

pH:

3.64

Alcohol:

14.2%

Production:

1385 cases