

2014
Santa Lucia
Highlands
Pinot Noir

Secret Cellars



Wine Notes

• VINTAGE •

The 2014 California harvest was one of the earliest in a decade and third in a string of great vintages. Yields were down slightly across the state versus the mammoth harvest of 2013. A mild winter and spring led to early bud break and the state was blessed with very few frost days. Summer was moderate which allowed the grapes to evenly ripen. A hallmark of the vintage is the small berry size which led to outstanding concentration. Red varieties show supple tannins, deep color and excellent acidic structure.

WINE ANALYSIS: 0.55 TA, 3.61 PH, 13.5% alcohol

• WINEMAKING •

Fruit was carefully picked during the cool early morning hours and transported to the winery where each cluster is de-stemmed to prevent harsh green notes from the finished wine. To extract color and flavor, we cold-soaked the grapes for several days. Fermentation took place in small tanks with frequent punch downs to break up the cap. Once fermentation was complete, the wine was pressed and racked into French oak barrels to age for 12 months prior to bottling.

VARIETAL BLEND: 88% Pinot Noir, 12% Petite Sirah

• WINEMAKER'S NOTES •

Secret Cellars is a muscular Pinot Noir with a nose of lush dark fruit and earth. Black cherry, pomegranate and cola flavors follow along with an attractive hint of sage. Fine grain tannins lead to a smooth and graceful finish.

• Food Pairing •

Enjoy this hearty Pinot Noir with duck confit, grilled rack of lamb and creamy mushroom risotto.

