

PINOT NOIR 2014 VINTAGE

From the dense fogs and brilliant sun, to the high winds, cool coastal air and diverse terrain, California's coast presents many challenges. And yet it's still one of the best winegrowing regions for producing world-class Pinot Noir. Each of the vineyards chosen for this wine offers the best expression of their respective appellations, carefully blended to achieve balance, complexity, and richness of flavor.

48%

MONTEREY COUNTY

Dark fruit, fleshy texture, blackberry pie, brown sugar

27%

SONOMA COUNTY

Bright cherry and strawberry, earthiness, mid-palate weight

25%

SANTA BARBARA COUNTY

Bright red fruit, baking spices, cranberry, creamy viscosity

GROWING SEASON

The 2014 growing season was ideal along the entire California coastline. A warm spring and textbook summer free of heat spikes produced exceptional flavor development and smooth ripe tannins. We were exceptionally happy with the abundance of high-quality fruit harvested from all three regions.

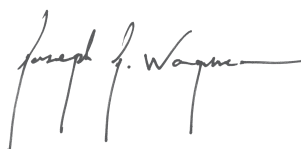
WINEMAKING

Each Pinot Noir lot was kept separate in the winery, allowing for tailored winemaking to enhance the unique characteristics of each parcel. The result is an evocative wine that is well-balanced, richly flavored, and deliciously complex. During fermentation, both punch-downs and pump-overs were used to ensure balanced extraction of flavor, aromatics, structure, and color. We aged in 100% French oak, 60% new, to allow the sweet and structural influences from the barrel to mingle seamlessly with the rich fruit and ripe tannins.

TASTING NOTES

A rich garnet color with a ruby edge, the wine opens to reveal lifted fruit aromas of bright strawberry and jammy fruit, mocha, and vanilla, along with toasty oak notes. Expressive boysenberry, blackberry, dark cherry, juicy strawberry, and toasty mocha flavors lend complexity and depth on the palate. The well-integrated oak provides structure and depth seldom seen in Pinot Noir.

Meiomi Pinot Noir has a consistent profile of supple tannins, silky texture, and balanced acidity that makes it the perfect wine to enjoy with a wide array of food. It pairs particularly well with tomato-based pasta dishes, thin-crust pizza, grilled lamb, and turkey.

 —Joseph Wagner, Winemaker



AGING 100% French oak barrels, 60% new
ALCOHOL 13.7% TOTAL ACIDITY 5.5 g/L
RESIDUAL SUGAR 6 g/L pH 3.85