



LAVINEA

ELTON VINEYARD

2014 *Pinot Noir* N° 0001

2014 PINOT NOIR VINTAGE & WINEMAKING FACTS

Picking date: September 15th, 2014
Harvest Data: 24.3 brix, pH 3.39, TA 5.3
Cold Soaked: 6 days
Fermentation: Spontaneous native fermentation, gentle punch downs or pump
over twice per day
Pressed: October 4th
Barreled: October 9th with 30% New French Oak
Malolactic fermentation: Indigenous and 100% complete by May 18th, 2015
Bottled: March 1st, 2016
Cases Produced: 243
Aging Potential: Over 5 years

2014 PINOT NOIR TASTING NOTES

Brilliant, deep ruby red with purple edge, the first nose opens with floral notes & earthy character of beetroot on a definite frame of mixed forest berries with bramble notes. It opens up to beautiful fruit and lavender notes. The smooth entry on the palate with very soft refined tannins that tightens towards a balanced acidity and strong mineral notes. The fresh red fruits and silky texture lingers for a long, long time on a tight finish. A truly compelling wine that promises to open and age elegantly all in refinement and complexity.