



LAVINEA

NYSA VINEYARD

2014

Pinot Noir

Nº 0001

2014 VINTAGE & WINEMAKING FACTS

Picking date: September 23rd, 2014

Harvest Data: 23.7 brix, pH 3.30, TA 5.5

Cold Soaked: 6 days

Fermentation: Spontaneous native fermentation, gentle punch downs or pump over twice per day

Pressed: October 10th

Barreled: October 15th with 30% New French Oak

Malolactic fermentation: Indigenous and 100% complete by May 5th, 2015

Bottled: March 1st, 2016

Cases Produced: 262

Aging Potential: Over 5 years

2014 TASTING NOTES

Shiny deep garnet with ruby notes, the first nose dances between red and black fruit profile: dusty red cherries, strawberries, blueberries and rosemary notes surrounded by hints of earthy character & iron mineral. It opens towards fresh cherries and hints of cardamom. Smooth palate with a deep core of exotic spice and cherries framed by coating and silky texture and refined tannins holding the focused and long mineral finish. A sensuous wine that makes us pause for a minute then demands another glass.