

Martin Ray

VINEYARDS & WINERY

RESERVE

2014 SANTA CRUZ MOUNTAINS COAST GRADE VINEYARD PINOT NOIR

THE VINEYARDS

Our Santa Cruz Mountains Reserve Pinot Noir comes from Coast Grade Vineyard, located in the high stony slopes of the coastal side of the Santa Cruz Mountains. Attentively farmed by Jim Beauregard and his family, these are steep hillside vineyards that enjoy morning and evening fog from the San Francisco Bay and perfect conditions for reaching optimum ripeness while maintaining balanced acidity.

VINTAGE NOTES

The 2014 vintage was challenging due to drought, but produced amazing fruit with lower yields than the previous harvests. An ideal growing season with moderate temperatures and weather conditions throughout allowed the vines to stay healthy and maintain concentrated flavors and exceptional quality in the smaller clusters and lower yields.

WINEMAKING NOTES

This wine followed our protocol for standard, high-end Pinot Noir fermentation, in small stainless steel open-top fermenters using punch-downs to manage the cap. It is basket pressed following primary fermentation, then put to barrel to begin its aging process. This Pinot Noir is aged for 14 months in 55% new French oak.

TASTING NOTES

Always our most unique appellation, the Santa Cruz fruit sets itself apart with deep red pomegranate, wild boysenberries, and rhubarb jam, layered on the appellation's definitive earthy notes of savory wild mushrooms, and spices reminiscent of red chili powder and sage. With more highly structured tannins than its Russian River Valley counterparts, this wine has focused acidity, and a clean, conclusive finish with a hint of toasty toffee.

FOOD & WINE PAIRING

Tagliatelle with pancetta and roasted parsnip would be a perfect match for our Pinot Noir.



100% Pinot Noir
Santa Cruz Mountains
Brix at Harvest 24.8°
pH 3.64
Total Acidity 5.7 g/L
Alcohol 13.9%
January 2016 Release