



Cima Collina

- MONTEREY COUNTY -

PALISADES PINOT NOIR

2014

* LIMITED PRODUCTION ~ PINNACLE SERIES *

VINEYARD NOTES — This is one of those precious secret places in the heart of Carmel Valley that is situated just above the Carmel River on a site of rocky, sandy loam soil combined with decomposed granite on a south-facing exposure. This gem of a vineyard --all .79 acres of it – is located only 9 miles from the Monterey Bay, is organically farmed and receives sunshine most days during the growing season but its proximity to the ocean causes the site to cool quickly at night. This is an ideal sunny-yet-mild microclimate for Pinot Noir that encourages the nuances and complexity of the varietal to develop.

The clones planted are all Dijon: 115, 667 and 777. These are new age clones that are now planted all over California and dominate the Pinot Noir industry on the West Coast. Dijon clones were first planted in the US in the very early 1990's partly in response to replanting at that time due to rootstocks failing to phylloxera in established vineyards and also in response to the availability of new clones developed at the Université de Bourgogne in Dijon. At the time they were an anomaly and curiosity as most winemakers were accustomed to working with fruit from old selections and “suitcase clones”; now they are the most common Pinot Noir clones planted and have delivered a somewhat predictable character to modern West Coast Pinot Noir. However, fortunately for us, this site twists and tweaks the paradigm of these clones ever so slightly to pique our interest.

WINE STYLE — A complex, spicy, full-bodied wine with just a bit of acidity. Flavors of red currants, sandalwood and tart cherries permeate aromas of toasted oak and vanilla. Wonderful paired with local forged mushrooms or roasted pork tenderloin and saffron risotto.

WINEMAKER NOTES — We experienced a very warm, early spring in 2014, which caused early bud break and flowering, and ultimately an early harvest. The grapes were harvested by hand and delivered to the winery where we destemmed all but 15% of the clusters and fermented the grapes in an open top stainless steel tank and ¾-ton fermentation bins. There it fermented for 10 days and then macerated on the skins for a few days longer. The wine was then drained and skins pressed; both free run and press wines were blended and settled in a tank before pumping to French oak barrels where it was aged for 13 months prior to racking, blending and bottling. It is unfinned and unfiltered.

APPELLATION

Monterey

VINEYARD DESIGNATION

Palisades Vineyard, Carmel Valley

VARIETALS

100% Pinot Noir

HARVESTED

September 4, 2014

AGING

13 Months in French Oak Barrels,
33% New

ALCOHOL

14.7%

BOTTLED

August 19, 2016

PRODUCTION

87 cases

WINEMAKER

Annette Hoff Danzer

SUGGESTED RETAIL PRICE

\$58

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