



Cima Collina

- CHULA VIÑA -
PINOT NOIR

2014

SIP Certified by *Sustainability in Practice*

VINEYARD NOTES — The Chula Viña Vineyard is located on a protected bench in the eastern hills overlooking the Salinas Valley. While the cooling fog keeps Chula Viña from ripening too quickly, its protected location assures the strong ocean-influenced winds do not stunt the vines' progress. In combination with the warm afternoon sun, these factors provide a setting for the growth of stunning fruit.

WINEMAKER NOTES — We harvested these grapes on September 13, 2014 including a blend of Pommard, 777 & 115 clones. After an initial sorting, we fermented the grapes in small, open-top bins that were punched down two to three times daily to extract color, flavor and complexity. The wine was pressed off into neutral French Oak barrels. There it rested for 14 months before being racked in place prior to blending and bottling.

WINE STYLE — Integrated, elegant and complex, this wine is deep red garnet in color. Dark cherry and berry aromas give way to spice and forest floor characters. We scaled back the use of new oak to 0% which delivers a nice balance of tannin & subtle oak character.

APPELLATION

Monterey County

VINEYARD DESIGNATION

Chula Viña Vineyard

VARIETALS

100% Pinot Noir

HARVESTED

September 13, 2014

AGING

14 Months in French Oak Barrels,
0% New

ALCOHOL

14.2%

BOTTLED

August 19, 2016

PRODUCTION

174 cases

WINEMAKER

Annette Hoff

SUGGESTED RETAIL PRICE

\$32