

CARLSON



2014 John Sebastiano Vineyards

Pinot Noir / Santa Rita Hills

This wine comes from the John Sebastiano Vineyard located in the prestigious Santa Rita Hills AVA. The vineyard site is series of rolling hills with windswept ridges and gentle slopes. The soil is a blend of sandy loam with integrated limestone benches. One of my sections of the vineyard lies at the bottom of the slopes protected from the windy springtime breezes, the other up on the hillside where the vines are more stressed. The ideal southwestern exposure combines to yield fruit of uncommon complexity and concentration.

Chuck Carlson

TASTING NOTES

This wine shows warm and rich fruit flavors which were developed throughout the growing conditions of the 2014 vintage. The wine enters slightly sweet with rich flavors of raspberry and dark cherry. The wines nicely integrated French Oak adds to the sweetness and overall softness. Twenty percent of the wine was fermented as whole clusters, and this really shows on the palate both in flavor and texture. There is a distinctive spiciness that is from the stems. This year the overall wine is a combination of two clones, 667 and 115.

In general, the 2014 vintage provided Pinot Noirs that tend to reflect the "Sun Year." These are wines that are impacted by the climate throughout the growing season. There tends to be slightly darker and riper berry flavors that show a beautiful restrained balance. The chemistry of the fruit will yield wines that can age gracefully and have beautiful balance.

WINEMAKING DETAILS

Harvested: August 22nd and the brix averaged 23.8

Clone: 667 and 115

TA: 6.4 gm/L

pH: 3.56

Alc. 13.7%

Bottled: July 2015

Production: 700 cs / 6 packs

Twenty percent of the fruit was placed into the fermenters as whole clusters and the balance was destemmed. The must received a "cold soak" period of four days prior to inoculation with Aussmanshausen yeast and RC 212. I like the Aussmanshausen yeast, as it has a slow build-up phase before it really starts fermenting, thus allowing more time on the skins during the initial phase. The RC212 focuses more on the fruit flavors. The fermented must was basket pressed after 12 days on the skins. Malolactic fermentation completed in late November. The wine was aged in 100 percent French oak (Francois Frères Vosges M+ and Francois Frères Allier M+), of which 14 percent was new.