



HARVESTED	August 26 th and 29 th , September 12 th , 2014
APPELLATION	Marin County, CA
VINEYARD	Azaya Estate Vineyard
GROWING METHOD	Certified Organic by CCOF
BOTTLED	August 1 st , 2016
COMPOSITION	100% Pinot Noir - Clones 777, 115, 2A, 667, 828
FERMENTATION	Native yeasts; open-top French oak puncheons, concrete tanks, and stainless steel tanks
BARREL AGING	20 months in French oak 500L puncheons (15% new)
ABV pH TA	12.5% 3.62 6.2 g/L
PRODUCTION	585 cases
RETAIL PRICE	\$50
WINEMAKER	Winemaker Blake Yarger Consulting Winemaker Maurizio Castelli



VINTAGE NOTES

After a very dry and warm early winter, we saw nearly nine inches of rainfall in February 2014. Coupled with mild temperatures, budbreak occurred in early March, a few weeks ahead of schedule. Despite the early budbreak and persistent drought conditions, bloom and fruit set took place in favorable weather and resulted in an above average crop. Typically cool mornings and warm afternoons continued through the spring and early summer with an occasional light rain, making for optimal growing conditions. We began picking the last week of August, a week or two earlier than average for our cool, coastal vineyards.

WINEMAKING NOTES

Azaya is the Sanskrit word for sanctuary and the name of our vineyard nestled in the Petaluma Gap. There, the rolling hills are gently cooled by morning fog and enjoy a longer hangtime. The result is fruit that is very expressive.

The 2014 Azaya Pinot Noir was fermented with naturally occurring yeasts in a combination of open-top French oak puncheons, concrete tanks, and stainless steel tanks. Puncheons were punched down by hand multiple times per day. Délestage was performed on tanks every other day, and wines were pressed at dryness after 10-15 days of maceration. The wine was then aged for 20 months without racking in 500L French oak puncheons from Francois Frères. It was bottled unfinned and unfiltered.

TASTING NOTES

Our inaugural release of the 2014 Azaya Pinot Noir has a gorgeous dark ruby color. The opening bouquet has wild strawberries, lavender, and blueberries with a dollop of crème fraîche. The soil at our Azaya vineyard is more "agricultural" in nature lending some flavors of cherry pit to the wine. The fruit is more in the blue/black tone with a faint earthiness. The tannins are fairly firm with a light overlay of cedar wood from the balanced oak.

ACCOLADES

- GOLD – San Diego International Wine Competition
- GOLD, 92 points – 2018 Harvest Challenge Wine Competition

