



HARVESTED	August 27 <sup>th</sup> , 29 <sup>th</sup> , 30 <sup>th</sup> , and September 12 <sup>th</sup> , 2014
APPELLATION	Marin County, CA
VINEYARDS	McEvoy Ranch and Azaya Estate Vineyards
GROWING METHOD	Certified Organic by CCOF
BOTTLED	August 1 <sup>st</sup> , 2016
COMPOSITION	100% Pinot Noir - Clones 115, 777, Calera, Swan, Pommard, Mt. Eden, Mariafeld, 2A, 828, 667
FERMENTATION	Native yeasts; open-top French oak puncheons, concrete tanks, and stainless steel tanks
BARREL AGING	18 months in Francois Frères French oak puncheons (15% new)
ABV   pH   TA	12.5%   3.72   6.1g/L
PRODUCTION	650 cases
RETAIL PRICE	\$45
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

The 2014 Evening Standard 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 to gently extract fine tannins and enhance the deep color. 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 18 months without racking in 500L French oak puncheons from Francois Frères and was bottled unfinned and unfiltered.

## TASTING NOTES

The story continues to unfold with our 2014 Evening Standard Pinot Noir. While there is a delicacy, a freshness to this wine, it is counterbalanced with a brilliant *savage* element of gaminess and earthiness that makes you want to take another sip.

The focused aromas begin with shitake mushroom, and then continue with grilled herbs, violet, and blood orange. The palate is round with a hint of campfire smoke, rhubarb, Alpine strawberry, and black tea. Overall, this wine has more red tones in it than blue/black. There's a slight kick at the finish before leading to the final chapter of subtle power.

## ACCOLADES

- GOLD, 90 points – Sommelier International Wine Competition

