



## WINEMAKER NOTES

Surprisingly ripe and textured (this release is normally more delicate and ethereal), the 2014 Pinot Noir Kessler-Haak Vineyard has a core of sweet fruit, expands nicely on the palate and has terrific purity and fine tannin.

## WINEMAKING

Cases:	51
Appellation:	Sta. Rita Hills
Varietal composition:	100% Pinot Noir
% Whole cluster:	40%
Soil at site:	Sand/Loam/Clay
Barrels   Aging:	25% new French oak   22 months
Alcohol:	14%
Finished pH:	3.53

## 2014 VINTAGE

Another year of drought, with intense heat leading into harvest. Despite the hot, dry conditions, the vines produced big yields in fruit. Expect wines with strong fruit characteristics, juiciness, and wonderful accessibility. These are wines driven by primary red fruit characteristics and a bright acid profile.

## KESSLER-HAAK VINEYARD

Planted in 2005, Kessler-Haak Vineyard sits on 29 acres of east-facing rolling hillsides in the cooler northwestern portion of the Sta. Rita Hills. The soils vary from sandy to sandy loam with patches of clay loam. Seven Pinot Noir clones are planted on 3 different rootstocks with low yields averaging 1.2 – 1.5 ton/acre. Although not certified, vineyard practices are strictly organic. No pesticides or herbicides are used and weed control is done mechanically. Pest control is done through natural predators, such as hawks, badgers, and coyotes.

## ACCOLADES

94 points - Vinous *The 2014 Pinot Noir Kessler-Haak Vineyard has more depth, density and gravitas than the other wines in this collection, which highlights just how different these sites are. Translucent and deep with fabulous depth and overall balance the 2014 is superb today. The Pommard clone adds breadth, texture and volume.* -Antonio Galloni

92+ points - The Wine Advocate *Pale to medium ruby-purple in color, the 2014 Pinot Noir Kessler Haak Vineyard is all perfumed earth, fallen leaves, mossy bark and fungi on the nose with a gentle red berry core and touch of roses. Medium-bodied, taut and chewy in the mouth, the palate has a quiet intensity of savory/earthy layers and finishes on a peppery note.* -Lisa Perrotti-Brown