



LAVINEA

Single Vineyard Wines

ELTON VINEYARD PINOT NOIR

2014 VINTAGE AND WINEMAKING FACTS

PICKING DATE: SEPTEMBER 15TH, 2014

HARVEST DATA: 24.3 BRIX, PH 3.39, TA 5.3

COLD SOAKED: 6 DAYS

FERMENTATION: SPONTANEOUS NATIVE FERMENTATION, GENTLE PUNCH DOWNS OR PUMP OVER
TWICE PER DAY

PRESSED: OCTOBER 4TH

BARRELED: OCTOBER 9TH WITH 30% NEW FRENCH OAK

MALOLACTIC FERMENTATION: INDIGENOUS AND 100% COMPLETE BY MAY 18TH, 2015

BOTTLED: MARCH 1ST, 2016

CASES PRODUCED: 243

AGING POTENTIAL: OVER 5 YEARS

TASTING NOTES

BRILLIANT, DEEP RUBY RED WITH PURPLE EDGE, THE FIRST NOSE OPENS WITH FLORAL NOTES & EARTHY CHARACTER OF BEETROOT ON A DEFINITE FRAME OF MIXED FOREST BERRIES WITH BRAMBLE NOTES. IT OPENS UP TO BEAUTIFUL FRUIT AND LAVENDER NOTES. THE SMOOTH ENTRY ON THE PALATE WITH VERY SOFT REFINED TANNINS THAT TIGHTENS TOWARDS A BALANCED ACIDITY AND STRONG MINERAL NOTES. THE FRESH RED FRUITS AND SILKY TEXTURE LINGERS FOR A LONG, LONG TIME ON A TIGHT FINISH. A TRULY COMPELLING WINE THAT PROMISES TO OPEN AND AGE ELEGANTLY ALL IN REFINEMENT AND COMPLEXITY.