



LAVINEA

Single Vineyard Wines

NYSA VINEYARD PINOT NOIR

2014 VINTAGE & WINEMAKING FACTS

PICKING DATE: SEPTEMBER 23RD, 2014

HARVEST DATA: 23.7 BRUX, PH 3.30, TA 5.5

COLD SOAKED: 6 DAYS

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

PRESSED: OCTOBER 10TH

BARRELED: OCTOBER 15TH WITH 30% NEW FRENCH OAK

MALOLACTIC FERMENTATION: INDIGENOUS AND 100% COMPLETE BY MAY 5TH, 2015

BOTTLED: MARCH 1ST, 2016

CASES PRODUCED: 262

AGING POTENTIAL: OVER 5 YEARS

TASTING NOTES

SHINY DEEP GARNET WITH RUBY NOTES, THE FIRST NOSE DANCES BETWEEN RED AND BLACK FRUIT PROFILE: DUSTY RED CHERRIES, STRAWBERRIES, BLUEBERRIES AND ROSEMARY NOTES SURROUNDED BY HINTS OF EARTHY CHARACTER & IRON MINERAL. IT OPENS TOWARDS FRESH CHERRIES AND HINTS OF CARDAMOM. SMOOTH PALATE WITH A DEEP CORE OF EXOTIC SPICE AND CHERRIES FRAMED BY COATING AND SILKY TEXTURE AND REFINED TANNINS HOLDING THE FOCUSED AND LONG MINERAL FINISH. A SENSUOUS WINE THAT MAKES US PAUSE FOR A MINUTE THEN DEMANDS ANOTHER GLASS.