



# LAVINEA

*Single Vineyard Wines*

## SAIKKONEN PINOT NOIR

### 2014 VINTAGE AND WINEMAKING FACTS

PICKING DATE: SEPTEMBER 15TH & 17TH, 2014

HARVEST DATA: 23.8 BRIX, PH 3.50, TA 5.0

COLD SOAKED: 6 DAYS

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

PRESSED: OCTOBER 7TH

BARRELED: OCTOBER 27TH WITH 30% NEW FRENCH OAK

MALOLACTIC FERMENTATION: INDIGENOUS AND 100% COMPLETE BY APRIL 13TH, 2015

BOTTLED: MARCH 1ST, 2016

CASES PRODUCED: 193

AGING POTENTIAL: OVER 5 YEARS

## TASTING NOTES

DEEP RED AND BRILLIANT WITH BLACK CHERRY HUES, THE FIRST NOSE IS BROAD AND OPEN WITH BLUEBERRY, BLACKBERRIES, FRESH CIGAR AND ANISE NOTES. IT EVOLVES TOWARDS LAVENDER AND ROSEMARY SUPPORTED BY A CORE OF BLACKBERRY AND HINTS OF LICORICE. FULL WITH ELEGANT, YET STRUCTURED TANNINS ON THE PALATE, FRAMING IN ON THE BERRY FRUITS AND SPICE NOTES TOWARDS THE SUSTAINED FINISH. A FULL AND FRUITY WINE THAT CARRIES THROUGH THE MINERAL NOTES GRACEFULLY WITH VELVETY & FULL TEXTURE.