



LAVINEA

*Single Vineyard Wines*

NYSA VINEYARD PINOT NOIR  
2015 VINTAGE AND WINEMAKING FACTS

PICKING DATE: SEPTEMBER 14<sup>TH</sup>, 2015

HARVEST DATA: 24.7 BRUX, PH 3.37, TA 5.8

COLD SOAKED: 6 DAYS

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

PRESSED: OCTOBER 2<sup>ND</sup>

BARRELED: OCTOBER 7<sup>TH</sup> WITH 30% NEW FRENCH OAK

MALOLACTIC FERMENTATION: INDIGENOUS AND 100%

COMPLETE BY JANUARY 28<sup>TH</sup>, 2017

BOTTLED: FEBRUARY 28<sup>TH</sup>, 2017

CASES PRODUCED: 353

AGING POTENTIAL: OVER 5 YEARS



TASTING NOTES

CLEAR AND SHINY, DEEP RUBY RED IN COLOR WITH A SOFTER EDGE, THE INITIAL AROMAS DANCE BETWEEN RED CHERRIES, STRAWBERRY AND FRAGRANT FLORAL SCENTS SO DISTINCTIVE OF THE DUNDEE HILLS. IT QUICKLY REVEALS A BOUQUET OF WILDFLOWERS AND CANDIED CHERRY AROMAS FRAMED BY EARTHY MINERAL NOTES. THE PALATE IS VERY BRIGHT, WITH A SMOOTH AND MOUTH FILLING TEXTURE, A DEEP CORE OF RED AND BLACK CHERRIES, AND A REFINED AND CHALKY TEXTURE THAT LINGERS ON THE MINERAL AND EARTHY FINISH. A HIGHLY AROMATIC WINE WITH A WONDERFUL STRUCTURE TO AGE.