



2014 BLANC DE NOIRS

Estate Grown & Bottled – Santa Maria Valley

COMPOSITION	80% Pinot Noir, 20% Chardonnay
HARVEST	August 28, 2014
TIRAGE	April, 2015
ABV	12.5%
ACIDITY	0.67 g/100ml
PH	3.41
PRODUCTION	342 cases
PRICE	\$48

WINEMAKERS NOTES

Sparkling wine made with Chardonnay is loaded with bright citrus and subtle apple notes. Sparkling wine made with Pinot Noir, however, is deep, complex, and suitable for the most elegant occasions. This lovely wine gives a nod to the women who made wines that sparkle what they are today: the Widow Clicquot, Lilly Bollinger, and Jeanne-Alexandrine Pommery, to name a few. These women of Champagne jumped right into making an extremely temperamental and difficult type of wine, but still ended the day on a high note with a bottle of the best bubbles. This vintage is full of deep rich tones of pear mixed with a hint of tangerine and orange zest. It's clean and refreshing with zippy acidity and triple crème brie on the finish. And like those famous ladies, this elegant and refined wine is one that is all about making a statement.

2014 HARVEST

Vintage 2014 started off on schedule historically at bud break. The atypical two weeks of 80 degree weather in March and April accelerated things in the vineyard, putting us several weeks ahead of schedule. The warm weather pattern continued each month through bloom and veraison. When all was said and done, we were 18 days ahead of historical harvest dates, the earliest in Santa Barbara County history. Quantity was down for Chardonnay, and average for Pinot Noir. Our Pinot Noir exhibited beautiful small berries which is always a winemakers delight. Harvest was fairly compact in duration and was completed without a hitch. Flavor profiles are beautiful and concentration and color in the finished wines are excellent. 2014 is looking to be as good a vintage as 2012 in Santa Maria Valley, perhaps even better. Time will tell.



