2014 Pinot Noir Two Creeks
Anderson Valley

Vineyards
Two Creeks Pinot Noir is a blend of grapes from our Annahala and Apple Barn estate vineyards in Mendocino County’s Anderson Valley, a coastal appellation renowned for its superb pinots. The region’s close proximity to the Pacific Ocean has a dramatic cooling effect that promotes slow, even ripening. Annahala and Apple Barn share this marine-influenced climate and an overlapping mix of nine superior pinot noir clones, including the famed Joseph Swan and Pommard selections. Closer to the coast and sheltered by trees, Annahala is the cooler and foggier of the two sites, while Apple Barn is more exposed and enjoys warmer afternoons. Blending their fruit yields a beautifully aromatic, flavorful and balanced pinot noir.

Vintage 2014
2014 was another fine vintage in Anderson Valley. The growing season featured a warm, dry spring that initiated early budbreak and led to a consistently mild summer characterized by cool, foggy mornings, warm afternoons and cool evenings. These conditions resulted in grapes with an ideal balance of ripe fruit flavors and bright, lively acidity.

Winemaking
We hand-harvest our Anderson Valley pinot noir grapes at night to preserve their freshness and varietal intensity, keeping fruit from distinctive blocks of vines separate. These individual lots are cold-soaked for early extraction of color and flavor, then fermented in small, open-top tanks. Native yeast from the vineyards spontaneously initiate the fermentations, which are sustained by inoculating the fermenting wine with a cultured yeast strain. Gentle punchdowns of the cap of skins at the top of the tanks extract each lot’s singular aromas and flavors. Once fermentation completes, the free run juice from each lot is drained from the skins and transferred to French oak barrels (38% new in 2014), where they age for three months before the most expressive lots are blended. The blended wine ages another seven months in barrel prior to bottling.

Winemaker Notes
Our 2014 Two Creeks Pinot Noir displays fresh, fragrant aromas of ripe black cherry, raspberry and rose petal with background hints of sandalwood and oak toast. Rich and vibrant on the palate, its succulent Bing cherry, wild berry and plum fruit leads to a long, flavorful finish featuring enticing cherry, spice and mineral tones. Delicious now, this elegantly structured, cool-climate pinot noir will benefit from up to five more years of bottle aging.

Blend: 100% Pinot Noir
Vineyards: 58% Annahala, 42% Apple Barn
Harvest date: September 6-19, 2014
Fermentation: 100% stainless steel
Barrel aging: 10 months in French oak barrels, 38% new
Alcohol: 14.9%
Total acidity: 0.58 grams/100 ml
pH: 3.62
Bottled: July 6, 2015
Winemaker: Julianne Laks