



TWOMEY



2014 ANDERSON VALLEY PINOT NOIR

WINEMAKER'S NOTES

Our 2014 Anderson Valley Pinot Noir is a seductive wine with a red velvet, pomegranate color that fills the glass. With a bouquet of cardamom and cherries, it has a notable aromatic depth, hinting at orange, redwood and tobacco. The vibrant attack is pretty, with orange zest and warm clove spice yielding a medium body with great depth. Youthful tannins add a seasoned structure to the palate developing rich soy and fragrant citrus oil on the nose. With cellaring, the healthy acidity and tannic structure of this wine will be amplified. These characteristics also enable it to pair nicely with rich foods such as a wild boar osso bucco or a rosemary encrusted rack of lamb.

NOTES FROM THE VINEYARD

The single most defining aspect of the Anderson Valley is its narrow channel lined with Redwood, Conifer and Pine Trees, running from the southeast corner of the valley to the Pacific Ocean in the Northwest. The valley is warmed by the inland Ukiah Valley in the morning and dramatically cooled by maritime breezes from the Pacific Ocean in the afternoon. The slopes of the valley steepen toward the northwest, where temperatures drop up to a degree Fahrenheit with each mile travelled. Ferrington Vineyard is located in the warmer Boonville Flats area and is more affected by the influence of the Ukiah Valley, while our Monument Tree Vineyard is in the cooler, deep end of the valley.

The Anderson Valley is typically cool and wet, but the 2014 vintage was warm and dry, creating a balanced, yet complex Pinot Noir. To our surprise, the days did not remain cool in 2014 past early morning as the fog was almost non-existent. This led into a very warm, late summer, accelerating grape maturity. While harvest happened at a rapid pace, the early budbreak lengthened the growing season, resulting in an inky, palate-driven wine with rich phenolics and anthocyanins.

VINEYARDS:

Monument Tree Vineyard
Estate Owned, Sustainably Farmed
Ferrington Vineyard
Sustainably Farmed

HARVEST DATES:

August 25 - September 10, 2014

ALCOHOL:

13.5%

AVERAGE BRIX:

23.5

BARREL AGING:

14 months

BARRELS:

100% French Oak; 37% New

RELEASE DATE:

May 1, 2016