

# **Gregory James - Winemaker Notes**

## **2014 Hawk Hill Pinot Noir**

**Fruit Source:** Hawk Hill Vineyard

**Varietal:** 100% Pinot Noir, Sonoma Coast AVA

**Clones:** Pommard 4 & Dijon 115

**Harvested:** 9/12/14, with 22.8 Brix

**Barrel Treatment:** 35% new & 65% neutral French Oak barrels

**Bottled:** 7/20/15

**Barrel Aging:** 10 months

**Final Chemistry:** 5.8 g/L TA, 3.54 pH. 13.8% Alcohol

**Cases produced:** 275

**The Vineyard:** Greg has been working with the Hawk Hill Vineyard for over 13 years. This Vineyard is located on a Southern facing Ridge top, high above the town of Freestone and was planted to Pinot noir and Chardonnay in 1985. There are 6 acres of Pinot Noir vines equally distributed between Pommard 4 and Dijon 115 Clones. The fruit was harvested by hand, at night, to assure it would arrive at the winery cold.

**Winemaking:** Once harvested, the fruit was immediately transported to the winery where both clones were 100% de-stemmed and placed in a 4 ton open top Stainless Steel fermentation tank. The must (skins, seeds and pulp) was then maintained at 55 degrees F for an 8 day "cold soak" prior to initiating fermentation. Both clones were co-fermented with native yeast and very gentle cap management ("punch down's") during a 9 day fermentation to minimize the tannin extraction and conserve the delicate aromas and flavors of this very cool climate Pinot noir. After a 3 day extended maceration (post primary fermentation), the free run wine was placed into a tank for overnight settling, and the pommace (post fermentation skins & seeds) was transferred into a large basket press where the remaining wine was extracted and maintained separate from the free run juice. The wine was then moved to 60 gallon French oak barrels to begin their malolactic fermentation and ageing process.

**Tasting Notes:** This incredibly fragrant Pinot Noir expresses notes of cherry blossoms, conifer, black cherry and a subtle hint of bay leaves. Its silky mouthful begins with wild raspberry, and finishes with tangerine oil, and cranberry. This wine retains the mouthwatering acidity of its cool climate fruit that's perfectly balanced with supple tannins, both of which contribute to a beautifully balanced wine with an elegant finish.