



LAETITIA  
VINEYARD & WINERY



## 2014 LAETITIA LA COLLINE PINOT NOIR

### TECHNICAL DETAILS:

APPELLATION: Arroyo Grande Valley

HARVEST DATE: 08/30/2014

BRIX AT HARVEST: 24.9°

ALCOHOL: 13.5%

PH: 3.72

TA: 6.10

PRODUCTION: 410 6-pack cases



**GROWING SEASON:** 2014 was a great vintage by all standards which stood out for breaking multiple heat records in the winter and summer paired with the California drought. Due to the unseasonably warm winter (similar to that of 2003), we needed to stimulate rain for our vines and instead of starting to water in May, as we usually do, irrigation began in January. We had early season sunlight on the berries, which led to an early bud break and an easy transition into veraison with warm summer days consisting of minimal fog. Early on, we saw very good balance, ripeness and a solid crop load. We rolled right into harvest, which went off without a hitch, despite a few heat spikes as we neared the end.

**VINIFICATION:** The La Colline was harvested in late August. The vintage immediately showed promise with bright ruby color and intense acidity. After being cold soaked for four days, the grapes were whole-berry fermented in small open top fermenters with and addition of RC212 yeast. After six days of fermentation, the wine was gently pressed and allowed to settle for 12 hours. The lot was then racked into 100% French oak barrels.

**BARRELING:** This wine, comprised of 100% Martini clone 13, was aged for 12 months in a combination of François Frères and Rousseau French oak barrels, with 30% new oak.

**TASTING NOTES:** With a nod to our Old World heritage, our La Colline Pinot Noir is known for its abundance in Burgundian style. Ripe red raspberry tones weave through white pepper and fragrant rose petal nuances, with a beam of crisp acidity. The lingering hint of baking spice combined with fine tannin structure suggests a pairing with a meat pasty or a fresh ratatouille.

