



LAETITIA
VINEYARD & WINERY



2014 LAETITIA LES GALETS PINOT NOIR

Technical Details:

Appellation: Arroyo Grande Valley

Harvest Date: 10/6/14

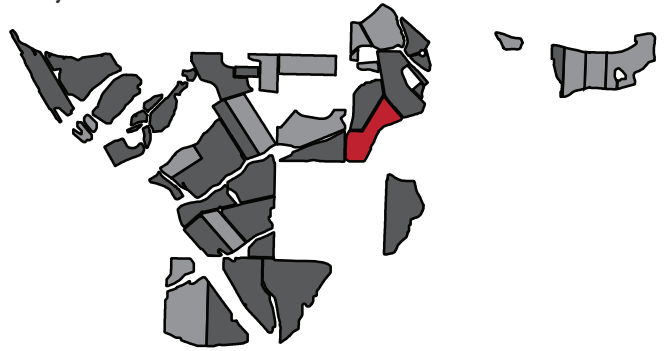
Brix at Harvest: 27.6°

Alcohol: 14.1%

pH: 4.09

TA: 6.20 g/l

Production: 419 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 vine 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 Les Galets' fruit had multiple picks from late September to early October. The wine was cold soaked for four days and then whole berry fermented in small open top fermenters with an addition of RC212 yeast. After six days of fermentation, the wine was gently pressed and allowed to settle for 12 hours and then racked.

Barreling: This wine was aged for 12 months in a combination of François Frères and Rousseau French oak barrels, with 30% new oak. Les Galets is comprised of 100% Dijon clone 115.

Tasting Notes: Les Galets, which stands for 'the stones' inhabiting the hillside on which it grows, has always shown expertise in balancing power and richness with finesse and poise. Black currant, dried plum and wet stone dance on the palate with hints of white pepper, sweet graham cracker crust and truffle for a medium long finish with polished tannins. This wine is beautiful paired alongside braised pork with white cheddar macaroni and cheese.

