



LAETITIA  
VINEYARD & WINERY



## 2014 LAETITIA RESERVE DU DOMAINE PINOT NOIR

### TECHNICAL DETAILS:

APPELLATION: Arroyo Grande Valley

HARVEST DATE: 9/3-10/10/14

BRIX AT HARVEST: 24.2-25°

ALCOHOL: 14.2%

pH: 3.75

TA: 5.63

PRODUCTION: 3,000 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 2014 wines have been very exciting for us as well as many other Central Coast producers. Exceptional on all accounts, beautiful color and structure, vibrant acids and very expressive aromas and flavors. All lots were destemmed to allow the expressive fruit to come through and this concentrated fruit required only a 3-day cold soak. A quick fermentation lasting 4 days followed and the wine was off to age, keeping with our philosophy of minimal intervention winemaking.

**BARRELING:** The wine was aged for 11 months in a combination of François Frères and Rousseau French Oak Barrels, with 40% new oak.

**TASTING NOTES:** Deep garnet color and initial aromas of cherry cola and Shiitake mushroom, the Reserve Pinot Noir is known for its silken texture and seamless integration of fine-grain tannin, complexity and balance. Expect crushed red raspberry and cherry flavors on the palate complimented by elements of soy, sweet smoke and savory herbs.

