

# Sarah's Vineyard

Central Coast  
Santa Lucia Highlands  
California



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**2014**

## Pinot Noir

Various Clones

<b>Winemaker</b>	Tim Slater, Grower: Mark Mirassou, White Sage
<b>Wine Color</b>	Red
<b>Wine Type</b>	Still
<b>% Alcohol</b>	13.5
<b>RS (gm/l)</b>	na
<b>TA (g/L) /pH</b>	na /na
<b>Case Production</b>	254

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### *Tasting Notes*

Highlands' Pinots are known for dense fruit core and this release is no exception. Lush, dark berry join Bing cherry aromas and flavors at the fore. There is intriguing notes of sage, thyme, and violets, with a nice overlay of vanillin-oak from the French cooperage. Tannins are dry and medium-weight, balanced by the trademark SLH cool climate acidity. Drinking well now and will also reward a few years of patient cellaring. It should prove a perfect pairing with grilled salmon, seared duck breast, and most lamb preparations.

### *Winemaker Notes*

With its close proximity to cold Monterey Bay, the SLH has gained a reputation for its long growing season, strong winds, and mountainside soils - perfect conditions for growing Pinot Noir. In 2014, we were fortunate to secure fruit from Mark Mirassou's "White Sage Vineyard," towards the southern end of the narrow appellation.

Yields for 2014 were light due to drought but the Pinot Noir arriving at the winery on September 16 from White Sage was of very good quality. After a cold soak, fermentation began using yeast RC212 in small, open top bins. Manual punchdowns of the cap occurred twice daily prior to the wine being pressed and "barreled down" for eleven months aging in small French oak cooperage, thirty-three percent of which was new wood.

***89 Points, Recommended, Wine Enthusiast, 08/16***

