





RIVA RANCH

SINGLE VINEYARD
PINOT NOIR
ARROYO SECO · MONTEREY
2014

"Our Riva Ranch Single Vineyard Pinot Noir is a true and elegant expression of Monterey's finest grapes. Our signature Pinot Noir comes from our estate grown, single vineyard in Arroyo Seco and showcases beautiful aromas and flavors of cherry and red apple with notes of black tea. The wine's bright natural acidity give way to a long, smooth finish."

- Karl D. Wente, Fifth Generation Winemaker

VINEYARD -

For five generations, our family has been dedicated to the art of winemaking and to the philosophy that the quality of a wine originates in the vineyards. Our Riva Ranch Single Vineyard Pinot Noir is sourced exclusively from our family's vineyard in Arroyo Seco, Monterey. Arroyo Seco is the ideal region to grow this Burgundian varietal because of the long, cool growing season, which allows the grapes to fully ripen and develop deep fruit flavors. The gravelly-loam soils found here, rich with shale and limestone deposits, impart desirable earthy and mineral qualities to the wine. We farm 8 clones of Pinot Noir (Pommard, Martini, 114, 115, 667, 777, 828, and 77), with each offering different flavors, textures and aromatics to the wine. This year's blend is dominated by our heritage clones, Pommard and Martini. Pommard is especially fruit-driven providing bright lusciousness while Martini is more subtle with layered complexity on the nose and silky texture on the palate. 2014 was the third consecutive benchmark vintage in Monterey with daily cycles of early morning fogs, warm 80+ degree afternoons, and cool nights which allowed the grapes to ripen then rest and the flavors to fully develop.

WINEMAKING -

FERMENTATION This wine was fermented in small stainless steel tanks and pumped over twice daily to maximize the extraction of all the wonderful flavors, aromas, and textures.

AGING Aged for 16 months in 50% new French oak and 50% neutral oak barrels.

TASTING NOTES-

This wine exhibits beautiful aromas and flavors of black cherry, cranberry, and crisp red apples with notes of black tea, baking spices and coriander. This elegant and balanced Pinot Noir has lively acidity with gripping yet supple tannins and a long, smooth finish.

ALCOHOL 14.5% pH 3.55 TA 0.68g/100ml HARVEST DATE(S) 10/1-10/17 BRIX AT HARVEST 23.5-24.8