

# 2014 Breezy Slope Pinot Noir



**pH:** 3.94

**Titrateable Acidity:** 5.3 g/L

**Alcohol:** 14.6%

**Harvest Parameters:** October 10, 2014 at 24.3 Brix, 3.78 pH, and 4.0 g/L of titrateable acidity.

**Blend:** 100% Pinot Noir, Breezy Slope Vineyard, clone 115. 22% New French oak, aged for 18 months.

**Cases produced:** 90

**Release Date:** May 6<sup>th</sup>, 2016

**Winemaker's Notes:** Walla Walla Pinot Noir, produced and bottled in the valley, is quite rare. Distinctively Walla Walla but characteristically Pinot Noir, this wine opens with cranberry, dark cherry, raspberry, forest floor, and black pepper on the nose. The cranberry, black cherry, and raspberry flavors dominate the palate leading into mushroom-like earthiness, a mouthwatering touch of minerality, and black pepper from the 33% whole cluster fermentation. The finish rounds out with caramel and almond. Drink now through 2030.

**Winemaking:** Compared to Willamette Valley, we can get the fruit riper in terms of sugar and flavor and darker in color due to our greater sunlight. I also wanted to showcase the natural flavors and essence of the wine through a lower amount of new oak and the inclusion of 33% whole cluster fermentation. I allowed the 2014 grapes to ripen further than the 2013 did without an excess of sugars. After the fruit was picked early in the morning, it was destemmed into one ton plastic fermenters with the addition of enzymes that increase color and aroma and a SO<sub>2</sub> and ascorbic acid blend to control oxidation. As mentioned, one third of the grapes were foot stomped for whole cluster fermentation. After a day of soaking on the skins, I added 3001 yeast and malolactic bacteria on day four to ferment both sugar and malic acid at the same time. The wine fermented for 10 days before being pressed to barrel to finish ML. When ML finished, SO<sub>2</sub> was added to protect from oxidation and microbiological spoilage. The wine was racked twice before it was bottled on April 29<sup>th</sup>, 2016 after crossflow filtration. The wine saw 22% new French oak for 18 months.

## **Awards:**

Bronze - 2016 San Francisco International Wine Competition

88 pts - Wine Enthusiast (Sean Sullivan)

19/20 pts - Rand Sealey's Review of WA Wines, April 2017

Gold - 2018 Seattle Wine Awards