

FORETELL



2014 PINOT NOIR FORT ROSS-SEAVIEW SONOMA COAST

Vineyard

- Property: Cinghiale Vineyard
- Appellation: Fort Ross-Seaview, Sonoma County
- Clonal Selections: clone 828 and 777
- Site: West facing rocky slopes at 1500 feet elevation facing the Pacific Ocean only 4 miles away
- Yield: 1.5 tons/acre

Growing Season

- The 2013/2014 winter was one of the driest on record in California and rainfall totals in California were approximately half of normal. However, the timing could not have been better: heavy rains in late February and early March gave a much-needed drink of water to the vines as they were emerging from dormancy and about to begin bud break. With a warm spring and summer, the benefit of the drought was that berry sizes were smaller and had more concentrated flavors, which contributed to the overall quality of the 2014 harvest.
- Harvest Date: September 13th 2014
- Harvest Brix: 26.0° brix

Winemaking

- Hand-harvested, picked at night
- De-stemmed whole berry to tank
- 72 hour cold soak at 55° F
- Fermented with indigenous yeast for 11 days with 16 days of total maceration
- Free run drained by gravity for 12 hours and press fraction blended away
- Aged 12 months *sur lie* in French oak barrels, then racked 3 months prior to bottling
- Coopers: 60% new French oak, Vernou, Demptos Medium Plus tight grain
- Un-fined and lightly filtered; bottled April 2016

Notes

- "The 2014 Foretell Pinot Noir embodies the elegance that the 2014 vintage has become known for. Dark and brooding with softer tannins than the 2013, the 2014 balances the black cherry and spice notes with floral notes and subtle acidity. It is drinking beautifully now and will continue to improve with age over the next 5 to 7 years. " -Sam Baxter, Winemaker and Proprietor

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