



Ancien



A N C I E N

RUSSIAN RIVER VALLEY - JOUISSANCE

PINOT NOIR

SONOMA COUNTY


2014

ABOUT THE VINEYARD...

Gilbert Perez's two acre vineyard in the southwestern corner of the appellation, only nominally protected by the coastal hills and open to the maritime influence of the Pacific Ocean, is the single source for these grapes. The soils here are sandy loam and very well drained, typical for the Russian River Valley. The cooler sections of Russian River, near Sebastopol, are known for producing explosive and aromatic fruit flavors balanced with acidity and earthy aromas. All seventeen rows are planted with Dijon 115 clones, which tend to add perfumed aromas and light spice notes to the lush fruitiness obtained from the soils.

ABOUT THE VINTAGE...

2014 marked another year of record-breaking drought, however the year actually began with adequate soil moisture supported by well-timed rains resulting in an overall pleasant growing season. Warm and moderate weather with plenty of sun ripened grapes completely and made this an early budding and early harvesting vintage. Since everything was basically ready to pick at the same time, this made for an extremely intense harvest of long hours to ensure all the grapes received the attention they needed. Similar to the last two vintages, this year gave us a nicely sized crop with this one yielding soft, voluptuous wines that showed delicious fruit very early on - even in the barrel far before time for blending!

ABOUT THE WINE...

We fermented in our one ton, open-top tanks, layering the bottom 25% of each tank with whole clusters of fruit, adding structure and spice notes to the back palate and balancing the otherwise plush fruit of Gilbert's Vineyard. A warm fermentation with a combination of native and isolated Burgundian yeasts produced excellent and focused flavor extraction, complemented with traditional punch-downs by hand. The wine was aged entirely in Francois Freres cooperage, half new, and racked once, gently, prior to bottling. Grapes, must, and wines were moved using gravity through to the barrel and using inert gas through racking and bottling. 242 cases produced.

TASTING NOTES...

Lightly spiced and fruity aromas of strawberry and bright cherry mix with hazelnut and fresh herbs as an introduction to this hedonistic blend of fresh fruit and earthy spice. The wine opens to a broad and soft mid-palate of black cherry, cassis, and fresh wild strawberry. The palate is elevated and brightened with a refreshing acidity that welcomes this wine to the table. The finish brings out dried flowers, fresh berries, sweet cranberry orange, allspice and cinnamon. Over the next few years, development will keep revealing sensual subtleties hidden in layers beneath the robust fruit. But it begs to be drunk soon!