

WINDEMERE 2014 'MACGREGOR' PINOT NOIR



APPELLATION: Edna Valley, CA

WINEMAKING: The fruit was sourced from the MacGregor Vineyard in Edna Valley. After harvest, the fruit was sorted and gently destemmed into small 1.5 ton fermenters. After a 2-3 day cold soak the fermentation began natively. At around 0 Brix the free run was drained and the must gently pressed directly to barrel where it underwent Malo-lactic fermentation. The wine aged for 9 months in 15% new French oak.

164 Cases Produced

TASTING NOTES: Fruit from our MacGregor Vineyard, one of the oldest in Edna Valley, produces the finest Pinot Noir year in and year out. Influenced by the cooling coastal climate, early morning fog and afternoon breezes allow the grapes to reach maturity slowly and evenly. Our Pinot Noir grapes are fermented in a traditional "hands-off" winemaking style producing a wine rich in black cherry flavors that is complimented with a delicate French Oak finish.

TECHNICAL NOTES:

Malolactic Fermentation - 100%

Total Acidity - .57g

pH - 3.51

Residual Sugar - .23

Alcohol - 14.2%

BOTTLED: April 27, 2016

Windemere

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