

WINDEMERE 2014 AUBAINE PINOT NOIR



APPELLATION: Arroyo Grande, CA

WINEMAKING: The fruit was sourced from the Aubaine Vineyard in Arroyo Grande. 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 50% new French oak.

22 Cases Produced

TASTING NOTES: The majestic Aubaine Vineyard is planted on a south facing hillside 840' above sea level with views of the Pacific Ocean. The rich red volcanic soils produce fruit like none other in this area. This bold, yet complex Pinot Noir was fermented in small bins and aged in French oak barrels.

TECHNICAL NOTES:

	pH - 3.7
Malolactic Fermentation - 100%	Residual Sugar - .37
Total Acidity - .57g	Alcohol - 14.3%

BOTTLED: April 27, 2016

Windemere

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