

# REULING

→ VINEYARD ←

## 2014 Reuling Vineyard Pinot Noir

Harvested: September 1, 2014

*Scents of raspberry, rose petal, hoisin plum sauce, hibiscus, cardamon, and sweet smoke. Texturally very plush and rounded with fine resolved tannins that finish lingering with a slight salinity. Pronounced acidity and silkiness from a warmer vintage.*

Harvest Data:

Reuling Clone 'R':	pH: 3.65	TA: 5.9	°B: 24.2
Reuling Clone 'L':	pH: 3.43	TA: 6.1	°B: 23.9
Calera Clone:	pH: 3.49	TA: 6.4	°B: 23.9

Fermentation Notes:

Reuling Clone 'L' ~ 70% Whole Cluster

Calera Clone ~ 15% Whole Cluster

Reuling Clone 'R' ~ 5% Whole Cluster

All 3 clones fermented in separate tanks

100% Native or Indigenous Yeast

No cold soak, +/-11 day fermentations

Barrel Aged 10 months

Oak: 30% New, 70% Used

Finished Wine:

pH: 3.92      TA: 5.6      Alc%: 13.9      RS: <0.25g/L

## 2014 Reuling Vineyard Pinot Noir "L" Clone

*Exhibits a brooding, structural and darker side, and significantly more whole cluster in the blend.*

Harvest Data:

pH: 3.43      TA: 6.1      °B: 23.9

Fermentation Notes:

70% Whole Cluster

100% Native or Indigenous Yeast

No cold soak, 12 day fermentations

Barrel Aged 10 months

Oak: 35% New, 65% Used

Finished Wine:

pH: 3.92      TA: 5.6      Alc%: 13.9      RS: <0.25g/L

## 2014 Reuling Vineyard Pinot Noir Calera "C" Clone

*Shows exotic aromas and spice, velvety texture, and pronounced acid.*

Harvest Data:

pH: 3.49      TA: 6.4      °B: 23.9

Fermentation Notes:

15% Whole Cluster

100% Native or Indigenous Yeast

No cold soak, 10 day fermentations

Barrel Aged 10 months

Oak: 30% New, 70% Used

Finished Wine:

pH: 3.92      TA: 5.6      Alc%: 13.9      RS: <0.25g/L

## 2014 Reuling Vineyard Pinot Noir "R" Clone

*Known for its delicacy, plush mouthfeel, and red fruits.*

Harvest Data:

pH: 3.65      TA: 5.9      °B: 24.2

Fermentation Notes:

5% Whole Cluster

100% Native or Indigenous Yeast

No cold soak, 10 day fermentations

Barrel Aged 10 months

Oak: 25% New, 75% Used

Finished Wine:

pH: 3.92      TA: 5.6      Alc%: 13.9      RS: <0.25g/L