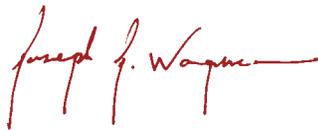


Belle Glos

2014 DAIRYMAN PINOT NOIR RUSSIAN RIVER VALLEY • SONOMA COUNTY

MY GOAL WITH EACH OF THE BELLE GLOS SINGLE-VINEYARD PINOT NOIRS IS TO EXPRESS THE UNIQUENESS OF EACH VINEYARD SITE AND TO CRAFT THE MOST GENUINE STYLE OF CALIFORNIA PINOT NOIR, WHICH IS LAYERED, COMPLEX, FRUIT-FORWARD AND RICH. OUR DAIRYMAN VINEYARD IN RUSSIAN RIVER VALLEY ON THE SONOMA COAST IS THE MOST RECENT ADDITION TO OUR BELLE GLOS TRIO OF PINOT NOIRS, AND IS WELL SUITED TO PRODUCING A WINE WITH OUR SIGNATURE STYLE.



JOSEPH WAGNER, OWNER & WINEMAKER

THE VINEYARD

I have been working with this vineyard since 2003 and have always been impressed by the quality of Pinot Noir the site produces. The vineyard sits in the southern alluvial plains of Russian River Valley near the ocean, which results in cooling fog coming through the Petaluma Gap both in the morning and evening, along with afternoon breezes, helping to soften the effects of the warm sun. Once an old dairy farm and pastureland, this site has since realized its true potential as a prime, virgin Pinot Noir vineyard planted in 2000 to a mix of Dijon clones 116, 667 and 777, all grafted on low vigor rootstock, 101-14. Each vine was trained up on a vertical shoot position (VSP) trellis system, while limiting the growth and opening up the typically congested fruit zone with wide position spur pruning and regulating the leaf panel to less than 40 inches. The combination of low vigor rootstock and alluvial soil stress control of the vines, while the cool coastal climate creates a long growing season with small, concentrated, flavorful berries.

THE 2014 GROWING SEASON

The 2014 vintage across the great state of California was one of the best in decades. There was an early start to veraison and it went fast. Consistently warmer day and night temperatures, along with lots of sunshine led to harvest in Santa Barbara starting four weeks early. Add in the drought which kept the crop yield low and these factors aligned to produce exceptional quality fruit.

WINEMAKING

We harvested early morning to bring the fruit into the winery while the grapes were still cool so we could de-stem but not crush the berries. Each tank then underwent a cold-soak to soften the skins, allowing for adequate extraction during fermentation, which was up to two weeks in some cases. Then in preparation for inoculation, we lightly warmed the must to our desired temperature and inoculated with a complementary yeast strain. Both punch-down and pump-over techniques were used to achieve our desired extraction level throughout the fermentation process. We only barreled the free-run, discarding the press, in 100% French oak (60% new, 40% seasoned) for nine months. We typically rack the wine twice during the aging process prior to blending and bottling.

TASTING NOTES

Bright crimson red in color. Aromas of black cherry and ripe plums combine with subtle notes of dried herbs and smoke. The palate entry shows flavors of cranberry, fresh raspberry, and ripe cherry, complemented by hints of vanilla and baking spice. A balance of savory, cedar and cocoa powder, and sweet, fig jam and ripe blackberry, round out the mouth-feel. The overall impression is one of ripe red and black berry fruit flavors, great structure, smooth tannins and a lingering fresh finish.



This wine is named in honor of my grandmother, Lorna Belle Glos Wagner.

SOIL:
Wright loam

CLIMATE:
Cool fog, sunny

GROWING SEASON:
*(bloom to harvest)
May 22–Oct. 1, 2014*

AVERAGE HIGH TEMP:
77.7°F

ELEVATION:
75-85 ft.

RELEASE DATE:
August 2016