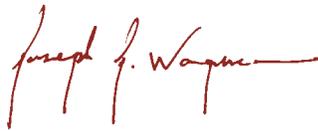


Belle Glos

2014 EULENOCH PINOT NOIR • NAPA VALLEY

MY GOAL WITH EACH OF THE BELLE GLOS PINOT NOIRS IS TO EXPRESS THE UNIQUENESS OF EACH VINEYARD SITE AND CRAFT A GENUINE STYLE OF CALIFORNIA PINOT NOIR THAT IS LAYERED, COMPLEX, FRUIT-FORWARD AND RICH. MADE EXCLUSIVELY WITH FRUIT FROM OUR VINEYARD IN CARNEROS, EULENOCH IS A BEAUTIFUL EXPRESSION OF NAPA VALLEY PINOT NOIR.



JOSEPH WAGNER, OWNER & WINEMAKER

THE VINEYARDS

The only AVA that straddles both Sonoma and Napa counties, Carneros owes its uniqueness to its location along San Pablo Bay – a tidal estuary forming the northern reaches of the San Francisco Bay. This 10-mile-wide bay offers persistent, cooling fog and unrelenting breezes, making Carneros the coolest, windiest district in the Napa-Sonoma region.

Our Eulench Vineyard is located in the Carneros region of Napa Valley and is predominantly comprised of clay soils which retain water but are remarkably shallow. When combined with the cool coastal breeze, these characteristics provide us with ripe fruit that is complex and nuanced. Our Eulench Pinot Noir offers structure, suppleness, length and depth.

THE 2014 GROWING SEASON

The 2014 vintage across the great state of California was regarded as one of the best in decades. Veraison started early and finished quickly. Consistently warmer day and nighttime temperatures, along with ample sunshine, led to harvest beginning nearly four weeks early in the Napa Valley. These growing conditions, along with the drought which kept the crop yield low, aligned perfectly and produced fruit of exceptional quality for our debut vintage of Eulench Pinot Noir.

WINEMAKING

We harvested in the early morning hours so the fruit would arrive at the winery while the grapes were still cool, preserving fresh-from-the-vineyard flavors. After de-stemming the berries, we cold-soaked the intact fruit for up to two weeks to soften the skins and allow for ideal extraction. Fermentation occurred in a combination of closed and open-top stainless steel tanks. We used both punch-downs and pump-overs to extract color and tannins, and also to control temperatures and maximize flavors. We barreled only the free-run juice, then aged the wine in 100% French oak (60% new, 40% seasoned) for nine months. After the first racking, malolactic fermentation was complete and we racked for a second time before making the final blend.



I named this wine in honor of my grandmother, Lorna Belle Glos Wagner, who inspired and guided me.



TASTING NOTES

Shimmering scarlet to deep ruby in color, with aromas of blackberry and red cherry highlighted by soft touches of vanilla, nutmeg, toasted coconut and violet blossom. An abundant and layered wine offering flavors of sweet black currant, strawberry, red cherry and vine-fresh blackberry complemented by subtle notes of sugar cookies and honeyed cola nut. The wine is supple and satiny, with bright acidity set off by rich fruit.

