

2014 Santa Lucia Highlands Pinot Noir

Harvest date: 9-17-14

Fermentation: 100% destemmed, 19 days in the fermenter

Aging: 11 months in used French oak

Bottling date: 7-22-15

Alcohol: 14.3%

The 2014 Sandler Santa Lucia Highlands Pinot Noir was produced entirely from the Peterson Vineyard. The major difference between this appellation wine and the vineyard designate is that this bottling contains only press wine while the vineyard designate has only free run wine. Free run literally means the wine that runs freely out of a fermentation vessel, without being pressed, and press wine is all of the wine that is squeezed out of the pomace after a fermentation is complete. Free run wine is usually darker and fruitier while press wine is lighter in color and more savory. We always age our free run wine separately from our press wine, and either blend the two before bottling, or in a case like this, put them into different wines without blending them. Expect the 2014 SLH to be drinking well in early 2016 and last through 2020 at a minimum.

