

2014 Keefer Ranch Pinot Noir

Harvest date: 9-23-14

Fermentation: 100% destemmed, 22 days in the fermenter

Aging: 11 months in used French oak

Bottling date: 7-22-15

Alcohol: 14.3%

Keefer Ranch is the most consistent vineyard we work with at Sandler, in terms of crop size, flavors and acidity. It doesn't seem to matter what the weather is, how bad the drought is, or what the euro-dollar exchange rate is, Keefer remains the same, year in and year out. It's probably a combination of factors: relatively old vines, the same small crew that works in the vineyard each year, and of course, an ideal location.

The 2014 Sandler Keefer Ranch Pinot is on the lighter, more elegant side of Pinots, with a soft, fruity palate, beautiful floral aromas, and the highest acidity of the Sandler line up. This is approachable any time, no need to lay this down, although it will only get more interesting as the years go by, at least for 10 or more years.

