



HILL FAMILY  
E S T A T E



## 2014 “Stewart Ranch” Pinot Noir

**Production:** 395 cases

**Composition:** 100% Pinot Noir

**Vineyard:** Stewart Ranch

**Appellation:** Carneros

**Elevation:** Sea level

**Cooperage:** 63% new oak (40% Francois Freres, 40% Trust Hungarian, 20% Tonnellerie O), 37% neutral French oak

**Alcohol:** 14.96%, TA 0.59, pH 3.71

**Bottled:** August 2015

**Release date:** Spring 2016

**Release price:** \$48.00

The 2014 Pinot Noir was picked on August 28<sup>th</sup> at 24.6 Brix, destemmed not crushed, fermented in an open top and punched down. Unfortunately, the big earthquake hit on Aug 24<sup>th</sup>, so harvest had to be put off a bit while the buildings were inspected for damage. The season had been nicely moderate, with even ripening and average crop sizes. We did not warm the tank, and added RB2 yeast for a slow steady fermentation. We were rewarded by the spicy cherry and dark rose notes that developed in the wine, and these evolved beautifully in the 11 months it spent in barrel. We had more new oak in this Pinot Noir than most years, because it seemed to be more intense and ripe. This wine had no fining and no filtration. A small ppt may occur in the future as it was 10.4 NTU, but Citrogum was added to keep tartrates and particles in suspension

### **Winemaker Alison Doran’s tasting notes:**

This is one of the “Big Pinot” years. Stewart seems to alternate back and forth between the light and elegant and the more full bodied. This Pinot has deep jammy notes and dark red roses, with a dense toasted hazelnut spice, due to concentration at harvest and to the new oak. The palate is big and velvety, with chocolate and toasted almonds, and plum jam. Round and savory tasting with only minor supporting tannins, the 2014 Pinot is very drinkable for such a big wine.