

SIVAS-SONOMA

FOURTH GENERATION FAMILY-CELEBRATED WINE



2014 PINOT NOIR

THE WINE

Our 2014 Sivas-Sonoma Pinot Noir is cherry red in color, giving way to bold aromas of black cherry, clove and roasted morel mushroom. The flavors are bright, with pomegranate, cinnamon and a pinch of vanilla melding seamlessly. This wine exhibits great weight in the palate without being tannic, allowing for natural balance and structure. A wonderful savory component adds complexity while the fresh acidity helps aide in food pairing. We recommend pairing with shitake mushroom risotto, handmade tagliatelle pasta with a Bolognese sauce or grilled salmon with sweet onion jam.

APPELLATION

Sonoma County has a rich winemaking pedigree stretching back to the early 1800's. With over 60,000 acres of vineyards and over 450 bonded wineries, it has assumed a prominent place among California's premier grape growing regions. The broader Sonoma County AVA includes some 16 sub-appellations, each with their own unique microclimates and varietal specialties; Sonoma has become well-known for the diversity of vines that thrive here.

The majority of the grapes used in creating our 2014 Sivas-Sonoma Pinot Noir were sourced from a notable family vineyard on the Sonoma Coast, Sangiacomo Family Vineyards along Lakeville Highway. Located in a narrow corridor known as the Petaluma Gap, a sub-region that benefits from cool fog carried in from a 15-mile-wide gap in the coastal mountain range. Herzog Vineyard of Sangiacomo provides an ideal climate and soil type for Pinot Noir clone types 116 and 22 which have a more sour cherry flavor-profile and thrive in this terroir. Another large portion of the blend was grown in the Russian River Valley at Boschetti Vineyards, a small family local winegrower. These two vineyards make up the majority of the grapes used to make this rich, smooth and seductive wine.

VINTAGE

Despite yet another year of drought conditions, winegrowers and winemakers were excited by the quality of fruit coming off the vine in 2014. From the dry winter, water restrictions, and unexpected rains during budding, the growing season was filled with unease. Fortunately, grapes developed with great flavors, sugars and acid levels. Typical moderate climate with cool breezes and perfectly timed fog patterns in August allowed Sonoma County fruit to mature evenly. Grapes ripened at an optimal pace, reaching an ideal flavor profile for picking.

OUR PHILOSOPHY

Now in our second century of crafting wine in the Sonoma Valley, we continue to be inspired by my grandfathers' can-do spirit. In every bottle of Sivas-Sonoma we pay homage to our family founders who paved the way for our generation of winemakers and those to follow.

BLEND 98% Pinot Noir, 2% Syrah

VINTAGE 2014

APPELLATION Sonoma Coast

WINEMAKER Greg Kitchens

ALCOHOL 14.5%

OAK AGING 10 months

OAK SOURCING 100% French Oak
80% New, 20% Seasoned

PH 3.68

TA 5.5 g/L

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