

# the path



## 2014 PINOT NOIR

### WINEMAKING NOTES

Our 2014 The Path Pinot Noir features a complex nose and multi-layered flavors. The wine opens with aromas of cherry-vanilla taffy, marshmallow, English cucumber and peat shoots. Then it transitions to aromas of pumpkin pie spices (clove, nutmeg) and vanilla from the seven months aging in French oak. The palate can be described as softly rounded — very enveloping flavors of dried strawberry, dried cranberry and cranberry cocktail. This medium body Pinot Noir is nicely structured, unfolds in layers of red stone fruit and dark berries, and ends with well-integrated tannins. Pair this beauty with bruschetta, green lentil curry, or grilled quail with goji berries. Leek and Pecorino pizza also makes a great accompaniment.

### APPELLATION

In crafting our 2014 The Path Pinot Noir our winemakers sourced grapes from throughout California's prime grape growing regions. Known for its abundant sunshine which helps to ensure a reliable extended growing season, the "Golden State" has become an American winemaking mecca on par with the other great wine regions of the world. California boasts nearly 100 American Viticulture Areas (AVAs), that encompass over a half million acres of vineyards, supporting a diverse varietal mix. The majority of this blend was sourced from the Clarksburg appellation, known for its warm days and cooling evening breezes.

### VINTAGE

With another year in the record books, the 2014 vintage came in at the third-largest grape harvest ever, down eight percent from the previous year. A mild winter and spring with drought conditions persisting, bud break occurred early. From southern to northern California winemakers have stated that it was an even earlier harvest than years before, starting with sparkling grapes in July and ending mid-October for later ripening varieties. Despite the drought, California will produce another great vintage. Arid conditions have given the grapes a chance to struggle, which thins out the vines and allows the clusters to gain concentration of flavor, intensity and complexity.

APPELLATION	California	OAK SOURCING	100% French Oak		
VINTAGE	2014	ALCOHOL	13.5%		
WINEMAKER	Greg Kitchens	PH	3.61	TA	6.0 g/L
OAK AGING	7 months	UPC	8 33302 00514 1		