

Davis Family Vineyards

2014 Pinot Noir, Campbell Ranch Sonoma Coast



The fermentations of this Pinot Noir were conducted using only native yeast. This wine spent 14 months in tight grain selections of French Oak, and in this vintage the oak was a combination of 30% new, 30% 1 year-old and 30% 2-year old barrels. Gentle punch downs were done over a 3-4 week fermentation, after a 5-7 day cold soak, - all in small, temperature controlled, open top fermentors. The wines all went from fermentor directly into barrel by gravity flow.

Campbell Ranch Vineyard is located just west of the town of Annapolis in the Northern corner of the Sonoma Coast appellation. Site is everything to us - this vineyard is a premier example. The vineyard is perched at 1,000 ft elevation, above the fog/clouds and the Pacific coastline. The proximity to the ocean keeps the vineyard site extremely cool, yet the elevation ensures continuous sunshine on the vines. The soil is calcareous coastal sandstone and closely spaced vines are planted to multiple Dijon clones. All of these factors combined help deliver a beautiful Pinot Noir, - bright acidity, balanced yet rich vibrant fruit and refined mouth coating tannins.

357 cases were produced. Retail price is \$65