

Davis Family Vineyards

2014 Pinot Noir, Soul Patch Russian River Valley



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.

The Soul Patch Pinot Noir is a barrel selection from our Estate Vineyard at my home. I planted this combination of Pommard clone, and Dijon clones 777, 667, and 115 back in 1996. The farming has always been organic. The vineyard is a steep, rolling hillside – an east facing slope that receives great morning sun and no harsh afternoon sun, so the natural acidity stays firm, fresh, and lively with great complexity from the extended hang time.

The vineyard sits within the sub-region called Laguna Ridge, in the heart of the Russian River Valley. The soil is Goldridge series with very high amounts of volcanic ash, adding a beautiful minerality to each vintage; one of the highlights of the amazing complexity from our Estate Vineyard.

446 cases were produced. Retail price is \$55