

2014 PRESSED PINOT NOIR, QUINTA DEL MAR VINEYARD

ALC 14.0% BY VOLUME

THE STORY

This is the second vintage of our Pinot Noir under our new label, *Pressed Wines*. This is a small project that allows Steve the opportunity to make wines that he normally wouldn't under Palmina because they're not Italian varietals. Since Santa Barbara County is a very diverse wine region, there are so many fantastic varietals from excellent vineyard sites to try. As Steve puts it "This area is just too much fun."

Our 2014 Pressed Pinot Noir is sourced from a small, family-owned vineyard in Nipomo called Quinta del Mar. Alex and Esperanza McCullough planted the vineyard in 2003 with a holistic approach to farming in mind. They brought on Francisco Ramirez, the head of Palmina's very own farming team, to consult on the vineyard. We are thrilled with the quality of the fruit and are very excited to share these wines with you.

Look for additional upcoming releases from this label including Malbec and Syrah!



THE VARIETAL

Pinot Noir is an ancient varietal that is believed to have been cultivated from wild vines at least two thousand years ago. It is considered to be one of the most difficult vines to grow, yet it has the potential to create some of the most delicious and complex wines in the world. Since Pinot Noir is one of the oldest known varietals in the world, it has many mutations including Pinot Meunier, Pinot Gris, Pinot Blanc, Pinot Chardonnay and our beloved Pinot Grigio.

THE CRAFT

The fruit was harvested by hand at night and delivered in the early morning. The grapes were then 100% destemmed; natural fermentation took place in 1.5 ton open top fermenters and punched down twice per day. After fermentation the wine was pressed into neutral French oak barrels where it aged for 11 months before it was bottled in September 2014.

DRINKING WINDOW

The acidity combined with the ripeness of fruit makes this wine delicious now but it will easily age in the cellar for another 5-7 years.

FOOD PAIRINGS

Pinot Noir is a delicious food wine that pairs well with a variety of dishes. Roasted duck, salmon on the grill, pasta with morel mushrooms and herbed pork loin come to mind. We paired this wine with rustic duck legs and button mushrooms.

TASTING NOTES

This wine needs some decanting for the flavors to really open up. Aromas of rhubarb pie, savory beef broth, brambly red fruit and subtle hints of hoisin. Riper flavors of lingonberry and strawberry on the front of the palate lead way to more structure and cranberry notes with subtle herbaceous undertones on the finish.