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<b>Vineyard:</b>	100% Chorro Creek Vineyard; Clone 2A (Wädenswil)
<b>Harvest:</b>	September 18, 2014
<b>Fermentation:</b>	25% whole cluster, 75% destemmed fruit into 1.5-ton stainless steel open-top tanks
<b>Oak:</b>	14 months; 33% new <i>Tonnellerie D'Aquitaine</i> French oak barrels
<b>Alcohol:</b>	13.5%
<b>pH:</b>	3.59
<b>Titrateable Acidity:</b>	6.00g/L
<b>Bottling:</b>	144 Cases, November 25, 2015
<b>Suggested Retail:</b>	\$42

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Chorro Creek Vineyard lies just above Chorro Creek, along the eastern base of Hollister Peak in southern San Luis Obispo County. It is located three miles west of San Luis Obispo, which puts it out of the Edna Valley AVA, into an area with more influence from the Pacific Ocean. This is the coolest vineyard in the Stephen Ross lineup of Pinot Noirs, located just under three miles from the ocean.

The 2014 growing season was warmer than average and led to an early start of harvest and an even earlier finish of harvest. The crush was very compressed. During the preceding winter, rainfall was scarce at only nine inches, and this vineyard continues to suffer from a lack of water. Grape yields are quite low at less than one ton/acre.

Classic Burgundian winemaking techniques were used in making this wine; cold soak for several days, punched down in an open top fermentation tank, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian French oak barrels.



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This is a great example of a vineyard which suffers and produces wonderful wine. The vines struggle from a lack of water, but the wine they produce is really extraordinary. The color is deep garnet-ruby, and the aromas are quite enticing; small red fruits, raspberry and cherry with a fascinating white pepper spiciness. Some of the words that come to mind regarding the palate are seamless, integrated, yummy, rich, sweet fruit, dark red fruits and dark chocolate. It's really difficult to stop tasting this wine...  
enticing.

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