



WAYFARER

2014 **PINOT NOIR** MOTHER ROCK

TASTING NOTES

This cuvée of Pinot Noir clones 37 and Dijon 777 is named for the sandstone substrate that runs under our Wayfarer Vineyard, urging our vines to burrow deeply into the distinctive terrain below. This wine reveals deep ruby and garnet tones in the glass. On the nose, hints of freshly cut flowers mingle with bright notes of strawberry, raspberry, gooseberry and boysenberry. A flinty minerality underlays these complex aromas and leads into a long, juicy palate, where balanced acidity and a fine tannin structure supports the ripe fruit flavors. This is a well-structured, thorough wine, with hints of cocoa and chocolate covered berries on the finish. Ready to enjoy upon shipment, it will age beautifully for another 5–10 years.

VINTAGE NOTES

The 2014 season started as one of the earliest on record, well before the threats of late winter frosts had passed. Fortunately, the tender buds and shoots escaped without damage and we relaxed into an exceptionally nice spring and cool summer. The gentle pace of the growing season gave us time for meticulous canopy management; we farm each of our 30 blocks individually to tailor the shoot positioning and leafing vine by vine, and clone by clone. Such fine-tuned farming is critical to success on the extreme Sonoma Coast, particularly for our vineyard with its great diversity of clones planted at varying elevations and exposures – east facing, west facing, north side, and south side. By the end of the growing season we have typically visited each vine a dozen times.

Our 2014 wines exhibit a pronounced minerality, due in part to our Goldridge soil and sandstone mother rock, as well as cold spells throughout the year. These wines are very open and generous right out of the bottle, with soft tannins, great acidity, and a slightly higher pH than previous vintages.

WINEMAKING NOTES

In the pre-dawn hours, the fruit was hand-picked and hand-sorted with 13% reserved for whole-cluster fermentation. We de-stemmed and hand-sorted again, before transferring the berries to tank where five to seven days of cold maceration preceded more than two weeks of 100% native yeast fermentation. The fruit was then gently pressed, its free-run juice was transferred to 50% new French oak barrels for 15 months of aging.

ACCLAIM

“Youthfully flippant, this block of the Wayfarer Vineyard is sitting largely in sandstone, where the grapes pull remarkably revealing minerality from the soil. Racy and flinty, this medium-bodied, structured and flirty wine dances in a generosity of rich red fruit, raspberry mostly, seasoned in clove and cardamom that’s fresh and incredibly seductive. Still, it’ll age; drink now through 2024.” 96 points, Virginie Boone, Wine Enthusiast, September 2016

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ORIGIN	Wayfarer Vineyard, Fort Ross-Seaview, Sonoma Coast
ELEVATION	1,100 feet
SOIL	100% Goldridge
BLOCKS	3 and 11
CLONES	37 and Dijon 777
WINEMAKER	Bibiana González Rave
PRUNING	Double guyot
VINE YIELD	Less than 3 pounds per vine
HARVESTED	September 4, 2014
BOTTLED	December 17, 2015
COMPOSITION	100% Pinot Noir
ALCOHOL	14.3%
pH	3.66
PRODUCTION	300 cases

