

FOLKTALE

WINERY & VINEYARDS



2014 ESTATE GROWN MONTEREY COUNTY PINOT NOIR

Appellation:	Arroyo Seco AVA, Monterey County
Composition:	100% Pinot Noir
Oak:	10% New French Oak
Production:	1,530 cases
Alc. by Vol.:	14.1%
Best to Drink:	Now through 2024
Consulting Winemaker:	Jamey Whetstone

WINEMAKER'S NOTES

The vineyards are sustainably farmed and we hand-pick our grapes at an average of 25.1 brix in half ton bins to ensure the best quality wines. The 2014 harvest started earlier than the previous vintages in recent memory, but the growing season was not shortened. The warm winter and spring prompted an early bud break, allowing the fruit plenty of time to mature and develop. These ideal conditions resulted in fruit that was complex and well balanced. Harvest took place in early September. The wine was fermented in tank then aged in 10% New French Oak for 10 months before bottling.

In the glass, the color is deep ruby. Vibrant aromas of fresh wildflowers, wild strawberry, cherry tart, and blueberry are balanced by a wonderfully grounded earth, minerals, spice, and graphite. The wine is balanced beautifully and showcases what the Arroyo Seco AVA is all about- well balanced with vibrant aromas and natural acidity. The wine is wonderful on its own, or pairs beautifully with your favorite mushroom dish or soft cheese.