



CARMEL ROAD

MONTEREY

2014 Monterey Pinot Noir

Our winemaking team seeks to capture the vibrant, bright flavor profile of Monterey - where the triumvirate of fog, wind and sun forge distinctive wines with vivid complexity, superb acidity and a pronounced minerality that have become the hallmark of Carmel Road wines.

REGION Monterey

Inland from Monterey's rugged coastline, yet still directly in the path of the ocean's relentless influences, Carmel Road's vineyards can be found nestled on the foothills of the Santa Lucia Mountains. No mountains hinder the flow of air from the Monterey Bay, allowing fog and chilly, moisture-laden winds to sweep over our vineyards daily, making this one of the coldest wine regions in California. The maritime climate combines with rocky, well-drained, alluvial gravel soils to produce wines with bright, vibrant fruit flavors.

VINTAGE 2014

The 2014 growing season featured a dry winter and a warmer than average spring, which initiated early bud break and flowering. These conditions continued late into the growing season, as warm days and cool nights allowed grapes to ripen slowly and evenly, producing extraordinary quality and an outstanding balance of sugar and acid. Overall, 2014 was outstanding vintage for Monterey Pinot Noir, resulting in a wine that offers a pure varietal expression with beautiful color and remarkable structure.

WINEMAKING

Ultimately, the distinguishing characteristics of any exceptional wine are derived from the terroir of its vineyard sources. This 2014 Monterey Pinot Noir is sourced primarily from the very expressive Panorama Vineyard nestled in the foothills of the Arroyo Seco AVA. The elevated structure, character and grace of this wine comes from the artistic blending of fruit from two small parcels by our talented wine making team; the Rincon Vineyard in Monterey and Clark Vineyard in Arroyo Seco. All of our vineyards have been certified sustainable by the SIP organization (Sustainability in Practice) since 2008.

TECHNICAL DATA

COMPOSITION: 100% Pinot Noir

VINEYARDS: Panorama, Rincon, Clark,
Mission Peak

APPELLATION: Monterey

CLONES: 667, 777, 828, 2A, 23

BARREL AGING: 8 months in
French Oak (97%)

ALCOHOL: 13.5%

TOTAL ACIDITY: 0.53 g/100ml

"The 2014 Monterey Pinot Noir opens up with aromas of black cherry and strawberry, with subtle notes of spice and toasty oak. The palate is rich and round, bright and juicy berry flavors leading to a long, textured finish."

-Kris Kato, Winemaker

