



2014 Aisée



Harvest Date: September 11 – 16, 2014

Alcohol: 14.1%

pH: 3.57

Brix: 26.3

RS: .02%

Fermentation: After minimal skin contact, free run juice was fermented and aged 5 months in neutral French oak

Varietal: 100% Pinot Noir

Appellation: Sonoma Coast

Vineyards: 50% Hellenthal Vineyard; 50% Manzana Vineyard

Bottle Date: April 23, 2015

Release Date: May 8, 2015

Production: 20 cases

Its name **Aisée**, from the French, “ay-zee”, meaning easy or effortless, perfectly captures the spirit of this wine. Free run juice from the finest pinot noir grapes were given minimal contact with their skins prior to fermentation and then aged in neutral French oak barrels for 5 months. Vivid in color with an inviting bouquet, Aisée is a crisp, refreshing Rosé made to be enjoyed while in repose. Chill, quaff, chill. Répétez ...

Growing Season:

They say good things come to those who wait, but the 2014 growing season was the exception to this adage, where great things came early all year long. A moderate winter saw growth in the vineyards develop quickly, leading to an early bud break in March. A warm, relatively dry spring meant swift flowering and a textbook fruit set throughout May and early June. Extremely dry weather continued throughout July and August, though consistent temperatures and very few excessive heat spikes yielded an even, well-developed crop. Two weeks of cool, foggy weather at the end of August temporarily slowed down this rapid growth cycle, before a heat wave over Labor Day weekend kicked ripening back into gear.

The result of this accelerated growing season was a harvest that came 14 – 21 days early. 2014 will be remembered by three words – dry, early and outstanding. The bounty of uniformly beautiful & ripe fruit marks a three-peat of exemplary quality, following the back-to-back stellar vintages of both 2013 and 2012.

Tasting Notes:

Vivid pink in color with fragrant strawberry, raspberry and red cherry on the nose. Luscious red fruits unfurl on the palate with a soft, elegant mouthfeel and linger on a lively finish, balanced by a crisp, refreshing acidity.