



## 2014 Maru



Harvest Date: September 11, 2014

Alcohol: 14.4%

pH: 3.6

Brix: 26.8

Barrel Fermentation & Aging: 100% French oak, 1/3 new, 1/3 one year old barrels, 1/3 two year old barrels. Fermented and aged 11 months sur lies.

Varietal: 100% Pinot Noir

Appellation: Fort Ross AVA, Sonoma Coast

Vineyards: 100% Helleenthal Vineyard

Bottle Date: July 30, 2015 – unfined and unfiltered

Release Date: May 1, 2016

Production: 191 cases

**Maru**, meaning “Do As You Dream”, originates from the land’s first inhabitants, the Pomo Indians. This wine captures the essence of the true Sonoma Coast with its complex aromatics, weightless elegance and lingering finish. This wine is comprised mainly from Helleenthal Vineyard, which lies 5 miles from the Pacific Ocean just above the fog line at 1,200 feet elevation. Its extreme growing conditions and very low yields allow for the extraordinary development of Pinot Noir.

### Growing Season:

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:

Deep ruby red, with notes of dried flowers, Asian spice and menthol on the nose, Maru features black cherry and pomegranate fruit along with a multi-layered mouthfeel of great intensity, precision and weightless elegance. The floral note and minerality return on the finish with silky tannins and a lingering spiciness. Already showing considerable complexity, this classic Burgundian style wine should age effortlessly for a decade or more.