



DIVUM



## 2014 Pinot Noir Monterey AVA

Harvest Date: September 12, 2014

Vineyards: *Danny's* 23 tons  
*Cypress* 46 tons

Grapes de-stemmed, not crushed, into fermenters.

50% native fermentation

7 days fermentation (pump over, 90<sup>o</sup> max.)

7 days extended maceration

Gently pressed, settled and racked

10 months French oak aging

Racked to bottling, unfinned, unfiltered

100% Pinot Noir

100% Monterey County

**Tasting notes:** Aroma of violets, plum and rose, accented by toast and spice. Medium body with more violets and raspberry on the palate. Integrated notes of French oak toast and brown spice. Well balanced, long silky finish. Made in a classic Pinot Noir style.

Bottling date: August 12 – 13, 2015

Brix: 23.5

pH: 3.57

Alcohol: 13.5%

Total production: 5,040 cases



Brand Management  
Importing  
Wine & Spirits

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