

VIANSA SONOMA

2014 SONOMA COAST PINOT NOIR SIGNATURE SERIES

Sourced from the rugged Sonoma Coast, this bright and complex Pinot is the perfect expression of terrior and vintage.

Inspired by the heritage and soils of Sonoma, our Signature Series wines are a balance of time, terrior and careful refinement of exceptional fruit. Each of our Signature Series designated wines is crafted to be shared with friends, family and food.

VINTAGE & VINEYARD

2014 started with the challenge of an earthquake. Thankfully nobody was hurt and the loss of wine was minimal for Viana Sonoma. The 2014 growing season was balanced with the perfect amount of sun and heat during the day, contrasted by nice cool evenings. The vines offered us smaller berries with great tannin structure and intense color. The grapes were flavorful, complex and aromatic. Enjoy!

WINEMAKING

50% Of the fruit for this wine were hand sorted to ensure the only the best berries went to tank for fermentation. The other 50% of grapes were put directly in tank. The hand sorted and whole clusters were cold soaked for 3 days. On the 4th day, they were inoculated with yeast and received 2 punch downs daily. Once fermented to dryness, they were pressed and put to barrel where it completed malolactic fermentation. The wine was raked two times during the barrel aging process and finally put to tank for bottling.

TASTING NOTES

This wine opens with intense notes of black cherry, grilled raspberries, cherry cola and leads into secondary notes of vanilla bean, toasted marshmallow and tea leaves. The wine covers your mouth with smooth light tannins with notes of cranberry, wet stone and tobacco. It finishes with velvety refined tannins.

PERFECT PAIRINGS

This food-friendly wine pairs perfectly with earthy dishes like grilled duck served over a mushroom papardelle.

WINE FACTS

VINTAGE:

2013

BOTTLING DATE:

August 17, 2016

COMPOSITION:

100% Pinot Noir

BOTTLE SIZE:

750ml

APELLATION:

Sonoma County

ALCOHOL:

14.2%

RESIDUAL SUGAR:

0.519 g/l

TA:

0.633 g/100 ml

PH:

3.28

OPTIMUM DRINKING:

Now - 2021

PRICE:

\$45