



*Napa Cellars embodies the classic Napa Valley style—ripe, rich, balanced and collectable. At Napa Cellars, we have the great fortune of being able to pick and choose the finest fruit from many of Napa’s renowned AVAs, assuring that every vintage represents the very best of Napa Cellars—and the Napa Valley. We offer nine award-winning varietals blended by skilled Winemaker Joe Shirley, each of them offering tremendous quality, value and consistency vintage to vintage.*

## 2014 NAPA VALLEY PINOT NOIR



### VINEYARD

Grapes for the Napa Cellars 2014 Pinot Noir were sourced exclusively from premier vineyards in the southern part of Napa Valley, where the San Pablo Bay creates a cool, maritime climate. Morning fog rolls across the vines, ushering in the cool breezes ideal for growing delicate, flavorful Pinot Noir. The vines here produce complex, layered fruit that translates to an earthy minerality and exceptional natural acidity in the glass.

### HARVEST

Despite persistent drought and an earthquake in southern Napa, 2014 proved to be an excellent vintage with phenomenal growing conditions for Pinot Noir. February and March ushered in much-needed rain, while summer temperatures remained relatively mild—around 90°F, with no humidity. It was an early season, from budbreak to veraison to harvest, and a stand-out in terms of quality and flavor.

### WINEMAKING

Once harvested, the grapes were carefully sorted, de-stemmed and gently crushed. During a six- to nine-day maceration period, delestage—the process of removing the grape seeds and allowing the juice to remain in contact with the skins—was employed. This technique helped to release the aromatic character of the fruit, enhance the color and flavor of the wine, and create soft, round tannins. Following fermentation, the wine was aged in 100% French oak barrels for 10 months.

### TASTING NOTES

The Napa Cellars 2014 Pinot Noir is an elegant wine that delivers beautiful aromas of black cherry, cola, earth, spice and dark caramel. Abundant flavors of cherry pie, dark fruit, toasted pie crust and dried herbs are framed by rich vanilla notes on the palate. This well-structured wine has balanced acidity and a long, lingering finish. For a decadent meal, pair this Pinot with garlic and herb roasted pork tenderloin, followed by dark chocolate mousse for dessert.

WINE INFORMATION		
APPELLATION: Napa Valley	COMPOSITION: 100% Pinot Noir	
AGING: 100% French Oak (36% of which was new), 10 months		
ALCOHOL: 14.2%	TA.: 0.55 g / 100ml	PH: 3.69
HARVEST DATE: September 2014	RELEASE DATE: October 2016	