

SONOMA COAST S.E.E.D. PINOT NOIR
CELLARED AND BOTTLED BY CHAMBOULÉ FORESTVILLE, CA

2014



2014 PINOT NOIR S.E.E.D.*

Date of harvest:	September 12th, 2014
Vinification & Élevage:	The fruit for the 2014 Pinot Noir S.E.E.D is sourced from Spring Hill and was harvested by hand based on skin maturity. The final harvest was sorted and transferred into open top stainless steel tanks and done 60% whole cluster. The wine was aged 18 months on primary lees in neutral Demi-Muids. The 2014 Pinot Noir was bottled unfiltered and un-fined in March 2016.
pH:	3.78
Total Acidity:	6.0 g/L
Alcohol:	13.1% /vol
Average Brix at harvest:	22.1
Total Production:	203 cases

 Simple Expression Evoking Dimension