



**2014 Pinot Noir
Bien Nacido Vineyard
Santa Maria Valley AVA**

This is our fifth vintage from the historic Bien Nacido Vineyards in Santa Maria Valley AVA and it just keeps getting better! In 2010, Flying Goat Cellars began sourcing grapes from old vines at Bien Nacido Vineyard Block N. We are thrilled to source Martini clone (clone 13) from the original 1973 plantings that came from stock grown by the University of California, Davis, and grown on their own roots. This vintage we also sourced fruit from the interplanting, clone 115, and blended our wine from both clones. The vineyard has 12×7 spacing and vertical shoot positioning (VSP) trellis system. Soil type is Elder loam and Elder shaly loam on a 9-15% slope, allowing for great drainage. The Miller family own and farm this vineyard, along with Solomon Hills.

Tasting Notes

The red garnet color sets the stage for cherry, black currant and black plum on the nose. Enjoy the velvety tannins with layers of jammy fruit, hints of allspice and subtle sweet pipe tobacco. Wild game, lamb or roasted duck with cherry reduction sauce are natural pairing complements for this wine. Marji's olallieberry cobbler is another option for a sweet twist.

Details

Harvest:	August 22, 2014	Alcohol:	13.9% by volume
Bottled:	March 25, 2016	pH:	3.69
Released:	April 8, 2017	TA:	.66 g/100ml
Production:	149 cases	Brix:	23.4
Clone:	13 (Martini) & 115	Price	\$60