



# RUSACK

## 2014 PINOT NOIR, SANTA BARBARA COUNTY



The 2014 Rusack SBC Pinot Noir is a favorite among restaurateurs. This wine is packed with bright juicy notes of strawberries, raspberries, and caramel, with subtle hints of orange meringue. Firm acidity and an elegant balance make for a very approachable food friendly wine.

The grapes for this Santa Barbara County Pinot Noir hail from three vineyards, influenced by the cooling fog of the nearby Pacific and perfectly suited for growing Pinot Noir. Upon delivery to the winery early in the morning, the grapes were de-stemmed and placed into small 1-ton bins, where they were punched down by hand 2-3 times each day. The resulting wine was transferred into French oak barrels, of which 27% were new, and aged for 11 months. It was then bottled unfiltered, given a few months of bottle aging to allow the flavors to integrate, and released in Spring 2017. 1624 cases were produced.

Optimum Storage Conditions: Constant temperature, 55-58° f, darkness

Aging Potential: To enjoy young fruit aromas, consume within 1-2 years of bottling date. For extended aging under ideal conditions, consume within 2-5 years of bottling date.

Appellation: Santa Barbara County

Varietal: 100% Pinot Noir

Grower/Ranch: John Sebastiano (40%), Solomon Hills (35%),  
Fiddlestix (25%)

Produced & Bottled By: Rusack Vineyards, Solvang Ca

Bottling Date: August 29th 2015

Cases Produced: 1624 cases

Release Date: May 2017

Fermentation: Fermented in 1 ton bins

Aging: 100% French oak, 27% new, Aged for 11 months, Unfiltered

Bottle analysis: Alcohol 13.4%, pH 3.40, ta 0.668 g/100ml