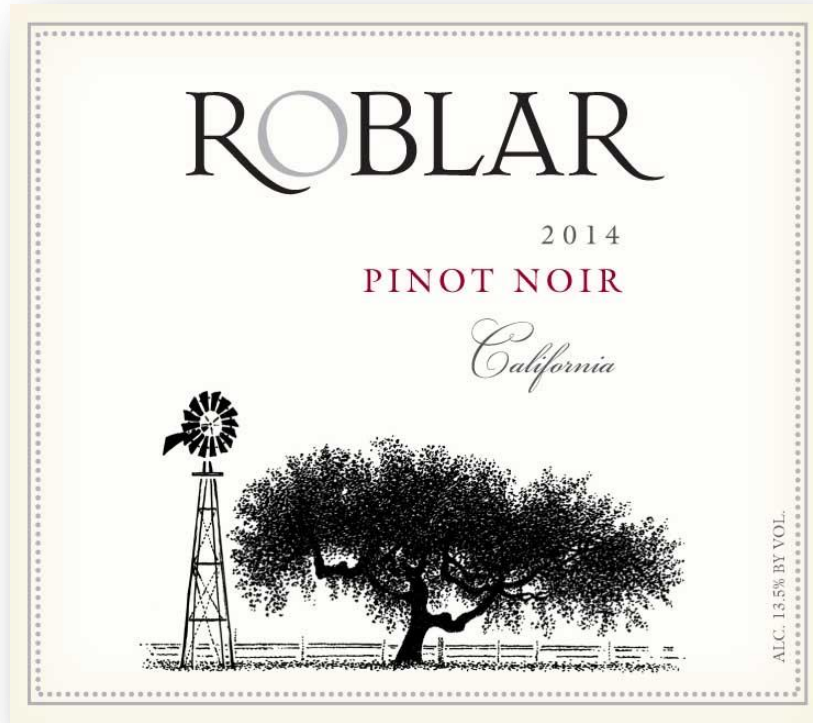


Roblar
2014 Pinot Noir California



Varietal Composition: 100% Pinot Noir

The Vineyard: These Pinot Noir grapes are from vineyards in Monterey County and Lodi .

Harvest: Average brix: 24.0 pH: 3.53 TA: 0.60 g/100ml

Fermentation: The grapes were picked in the cool mornings, crushed, and fermented with the skins for one week to extract the rich color and flavor. 100% malo-lactic fermentation.

Cooperage / Aging: The wine was aged for 10 months in barrel and tank.

Sensory Notes:

Color: Light ruby

Aromas: Strawberry with notes of raspberry and vanilla

Palate: Fresh strawberry and raspberry flavors, long fruit finish

Bottling Date: June 19, 2015

Cases Produced: 2,480

Final Technical Info: pH: 3.60 TA: 0.54 g/100ml Alc: 13.5%