



# LA FOLLETTE WINES

AN ONGOING DIALOGUE  
WITH SINGULAR VINEYARDS

2014

## PINOT NOIR

SANGIACOMO VINEYARD

*Sonoma Coast/Sonoma County*

### ABOUT

This vineyard-designate Pinot Noir captures the classic aromas and flavors of the Sonoma Coast. It is always rooted in the Roberts Road Vineyard, a highly acclaimed site that fully nurtures Pinot Noir's distinctive flavors. The cooling influence of morning fog and warm days ensure that this fickle variety gets plenty of hang time. La Follette employs three clones in this wine: Dijon 777, Swan and 114. The Dijon 777 clone produces small berries that supply soft texture and good acid balance; the Swan clone contributes deeper structure and spice; clone 114 contributes rich aromas to the final cuvée.

### WINEMAKING

At every turn, the Sangiacomo family collaborates with La Follette to bring forth the very best expression of their cool-climate vineyard. From an aerial view of Roberts Road Vineyard, you can see a long, gravel track that runs through the block diagonally. The vines along this rocky path have assertive roots that dig deep and provide greater soil drainage. The family allows La Follette to employ our own modified pruning techniques to achieve balanced vine growth in this block. Picked in separate passes and pre-sorted in the field on September 9th and 15th for optimal ripeness, the grapes were fermented in three of our modified dairy tanks. The tanks were drained at the completion of their native primary ferments and put to French oak barrels; a third of them new.

### TASTING NOTES

Subtle notes of raspberries, bark and stone introduce a delicately balanced Sonoma Coast Pinot Noir. Developing with time in the glass, this bottling reveals both aromatic melon and an earthiness. A supple entry leads to red fruits and lychee on the palate with a mouth-watering juiciness on the finish. A versatile and pleasing balance of fruit and earth.

### TECHNICAL NOTES

100% Pinot Noir | Dijon 777, 114 and Swan  
Open-top fermenters, native primary and secondary ferments  
10 months in French oak barrels, 33% new  
Alc. 14.5% | pH 3.76 | TA 0.55 g/100mL  
409 cases  
Price \$40

