



HEAD HIGH 2014 SONOMA COUNTY PINOT NOIR

EPIC CONDITIONS

The 2014 winter and spring were unusually dry. When the rains came the timing was opportune and the vines took full advantage. The first big rain gave the vines some much needed water before an early bud break. The temperate and dry conditions continued to promote growth. An exceptional summer gave way to perfect harvest conditions and teased out the nuances of our sites, developing complexity, aromatics and deep flavors. Our sites were harvested during the cool hours of the evenings or early mornings. At the winery the berries were destemmed and began a four day cold maceration before being inoculated with select yeasts. Fermentation was smooth, allowing for the development of great color and the expression of plush fruit supported by elegant tannins. Working with committed growers, we draw attention to the perspective and scope of Sonoma Pinot Noir. We blend these individual lots to embrace the true breadth of Sonoma Pinot Noir. Aged 10 months in barrel with a portion of 25% new French oak. 2014 Head High is delicious, fresh and richly textured.

EVERY DROP COUNTS

Head High Wines is dedicated to contributing to something greater than ourselves. Together, we can create a cleaner environment and stronger communities. One dollar for every two bottles of wine you buy supports social and environmental organizations. The swell is coming. It's time to commit!



VINEYARDS

Price Family: Durell, Wildcat Canyon, Sangiacomo, Vella, and El Novillero

HARVEST

September 8-15

VARIETAL CONTENT

100% Pinot Noir

FERMENTATION

Open-top fermenters

COLD SOAK

Four days

LENGTH OF FERMENTATION

9-12 days

BARREL COMPOSITION

100% French oak (25% new)

BARREL AGING

10 months

TOTAL ACIDITY (TA)

0.63g per 100ml

pH

3.83

ALCOHOL CONTENT

14.5%
