

HEAD HIGH 2014 SONOMA COAST ROSÉ



EPIC CONDITIONS

2014 was a slow and steady growing year which followed two incredible vintages: 2012 and 2013. Winter brought little rain but made it count when it did. The first big rain gave the vines some much need water before bud break. A warm and moderate spring enhanced an early growing season. Spring was followed by an equally moderate summer which further nurtured the development of the grapes. Fruit was reaching maturity earlier than normal. The moderate weather allowed this mature ripening to be drawn out leading not only to complex aromatics and intensity of flavor but also to lively acidity and rich textures.

VINEYARD NOTES

The 2014 Head High Rosé is a blend from several sites throughout the Sonoma Coast AVA. We worked closely with the growers from Durell Vineyard, Wildcat Vineyard, and the Sangiacomo family in selecting our sites. The wine is made from a cross selection of Dijon clones as well as Pommard and Swan selection. Skin contact was limited to travel time from the vineyard to the winery where the juice was saigned to a stainless steel tank and chilled. Over the next three weeks, careful attention was given to slowly ferment the rosé in order to capitalize on fresh flavors and enhanced aromatics. Upon completion of fermentation, 40% of the blend was aged in neutral oak barrels and lees were stirred. The final blend shows off bright cherry and strawberry flavors with hints of wild and woody herbs. These characteristics peak when combined with the inviting mouthfeel, structured acidity, and crisp finish.

APPELLATION

Sonoma Coast

VARIETAL CONTENT

100% Pinot Noir

VINEYARDS

Durell, Wildcat Canyon,
Sangiacomo: Vella and El Novillero

HARVEST

September 8–15

FERMENTATION

Stainless steel

FERMENTATION DURATION

21 days

BARREL COMPOSITION

60% stainless steel
40% neutral French oak

TOTAL ACIDITY (TA)

0.65g per 100ml

pH

3.42

ALCOHOL CONTENT

14.2%

WINEMAKER

Samuel Spencer

PRODUCTION

220 cases
