



VARIETAL CONTENT
100% PINOT NOIR

APPELLATION
CENTRAL COAST

ALCOHOL CONTENT
14.5%

TITRATABLE ACIDITY
0.36g/ 100ml

PH
3.60

HARVEST DATES
SEPTEMBER 10 –
OCTOBER 08

CLONAL SELECTION
777, 2A, 459, 667,
23

AGING
40% IN FRENCH OAK
(7% FIRST USE,
(33% SECOND USE
(AND OLDER)
60% IN STAINLESS STEEL



MACMURRAY

Estate Vineyards™

2014 CENTRAL COAST PINOT NOIR

WITH ESTATE VINEYARDS IN SOME OF THE WORLD'S MOST SOUGHT-AFTER WINE REGIONS, MACMURRAY ESTATE VINEYARDS CRAFTS AN AWARD-WINNING COLLECTION OF PINOT NOIR AND COOL-CLIMATE WHITE WINES FROM SONOMACOUNTY AND THE CENTRAL COAST. OUR WINEMAKER OVERSEES EVERYTHING FROM ROOTSTOCK SELECTION TO BARREL AGING, TO CREATE A PORTFOLIO OF WINES THAT ILLUMINATES THE UNIQUE, NUANCED FLAVORS OF EACH ESTATE VINEYARD.

ESTATE VINEYARD SOURCING

In 2014, we selected the majority of our Pinot Noir from Olson Ranch Vineyard, which is located in the renowned Santa Lucia Highlands AVA. The 2014 growing season was warm and dry throughout, leading to early ripening and eventually an early harvest. Ripe, fruit forward flavors with a crisp acidity are characteristic of this vintage in the glass. The balance of this wine was sourced from the Santa Rita Hills AVA in Santa Barbara County, another cool coastal growing region renowned for producing classic Pinot Noir wines.

This Pinot Noir was crafted almost entirely with fruit from our Olson Ranch, a spectacular vineyard in the Central Coast's Santa Lucia Highlands appellation known for producing elegant, nuanced Pinot Noir.

- **Olson Ranch Vineyard:** This phenomenal site is heavily influenced by the nearby Pacific Ocean, making this a cool and windy site characterized by clay loam soils over fractured limestone. Our Pinot Noir grapes grown here deliver classic, cool-climate Pinot flavors of red cherry and raspberry.

WINEMAKING / WINEMAKER NOTES

The grapes were destemmed, but not crushed, and cold soaked for up to five days to enhance the extraction of color and flavor. We fermented mostly free-run juice in upright stainless steel tanks at a maximum temperature of 82°F using yeast selections RC212, RB2 and D254. This wine underwent malolactic fermentation and was aged on its lees for 8 – 9 months to develop a smooth and rich mouthfeel. French oak barrels were used, from coopers including Billon, Chaloufour, Dany, Treuil and Leroi.

TASTING PROFILE

Deep ruby in color, our MacMurray Estate Vineyards Central Coast Pinot Noir opens with delicate notes of black cherry, raspberry and pomegranate, accented by a distinct spice character that typifies Olson Ranch. Velvety soft tannins meld with ripe red fruit flavors to create a smooth mouthfeel and long finish.

