

RED • CAR

WEST SONOMA COAST

2014 SONOMA COAST

PINOT NOIR

➤ APPELLATION AND VINTAGE

The 2014 vintage, similar to the past two vintages, was a long and moderate growing season that yielded consistently high quality fruit. Our Sonoma Coast Pinot Noir is a perfect blend of Red Car's most notable, cool-climate vineyards in Fort Ross, Freestone and Occidental. Naturally low in alcohol and high in acidity, the 2014 is a mix of heritage and Dijon clones that were hand-sorted, then fermented with native yeast in small open top fermenters and aged in French oak barrels. This wine is a consistent reminder of what defines Sonoma Coast, a benchmark for both us here at Red Car Wine, and the region as a whole.

➤ TASTE

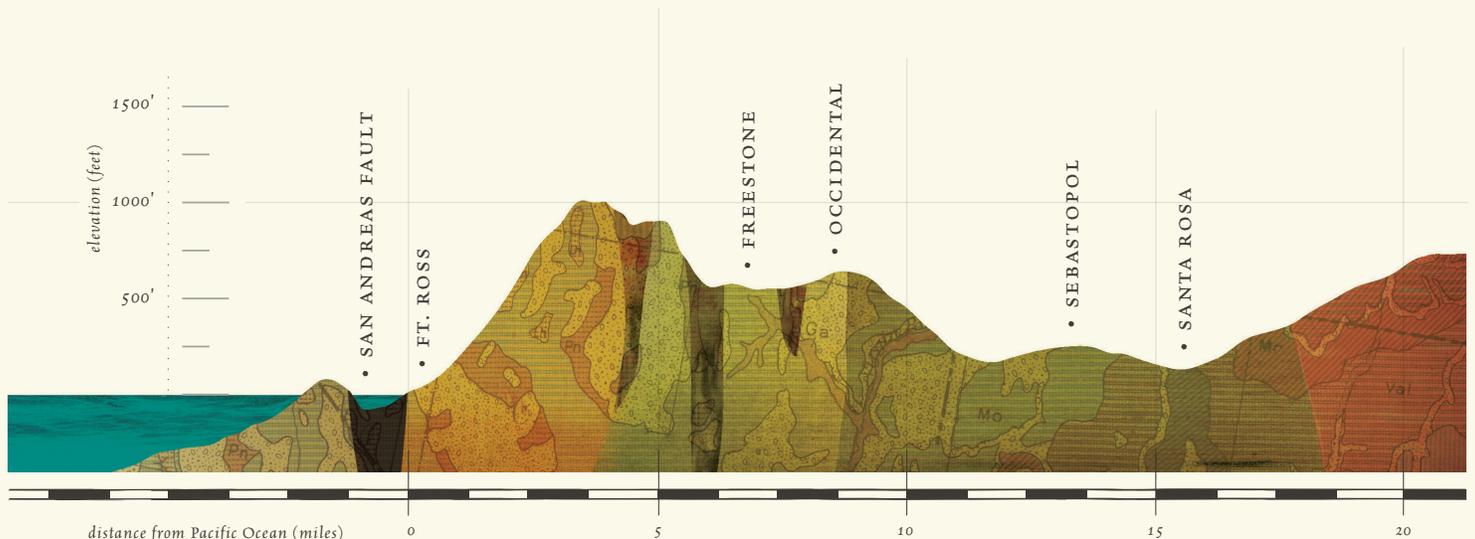
Rose Petals, Orange Rinds, Raspberries

➤ PHILOSOPHY

Red Car produces site-specific wines, focused on achieving bright acidity and lively aromatics. Sustainability is at the core of why we exist. We operate each part of the business from the belief that less is more. We are stewards of the land and of the people who consume our wine to ensure harmony with the Earth. We farm organically to protect the soil and our consumers from artificial chemical intervention. At each harvest, this philosophy makes its way into the cellar where we allow our wines to purely express each vineyard's unique character. We achieve this by using native yeast fermentation and minimal intervention practices.

➤ SPECS

AVA	Sonoma Coast
AVERAGE BRIX	23°
TOTAL ACIDITY	5.7 g/L
STEMS	10%
FRENCH OAK	7% New, 93% Neutral
pH LEVEL	3.6
CLONES	Calera, 828, 777, 667
VINEYARDS	Red Car Estate 53% Zephyr Farms 18% Platt 14% Bohemian Station 10% Hagan 5%



VINEYARDS on the EDGE OF THE PACIFIC

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