

**2014 NOCTURNUM**  
**COMMEMORATION CUVÉE**  
**EDNA VALLEY**  
**\$39**



- A blend of 50% Pinot Noir and 50% Grenache from the Edna Valley - grown on rugged hillsides, mere miles from the ocean
- Hand harvested, cold fruit from night picks during the months of September and October 2014
- Yield about 2 tons per acre between 24 and 26 ° Brix
- Destemmed with nearly 100% whole berries remaining
- Fermented in small open top tanks
- 4 day cold soak, average 14 day fermentation, peak temperature 84°
- Hand punched down several times daily as needed
- Pressed off just dry, tank settled then racked to barrels
- Aged in small French oak barrels for 16 months
- Once the fresh wine is transferred from the press pan, all moving of the wine is done with inert gas pressure, including bottling
- When handling the wine, care is taken at all opportunities to avoid shear
- Wine analysis – 14.2% Alcohol, .6 TA, 3.5pH

The Edna Valley was one of the first registered appellations in California and boasts a rich agrarian history. The coastal terrain features varied soil types that are predominantly marine in origin, with ancient volcanic influences. The unusual transverse ranges allows the appellation to open up to the cooling breezes of the Pacific Ocean from nearby Morro Bay and Pismo Beach. The climate is strongly influenced by the ocean providing ideal, temperate growing conditions for Pinot Noir. Early spring warming, mild summer temperatures and late arriving cold fall temperatures and rain provide a long growing season for the development of rich color with concentrated and complex flavors. Nocturnum pays homage to our beloved barn owls that emerge at the fall of night to protect our vineyards. Cool growing Grenache provides structural integrity and inky color whereas the Pinot Noir offers black cherry, earth and allspice flavors to this highly progressive blend.

**KYNSI WINERY**

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