

2014 PINOT NOIR
BIEN NACIDO VINEYARD
SANTA MARIA VALLEY



- Blend of clones 13, Martini (block N) and clone 5, Pommard (block G) original vines planted in 1973
- Soils Block N, Elder shaley loam alluvium derived from acid shale and sandstone
Block G, Pleasanton very fine sandy loam from old alluvial deposits
- Hand harvested, cold fruit from first morning pick – August 30 and September 2, 2014
- Average vineyard yield 2.6 tons per acre – 24.4° Brix
- Both clones were destemmed with nearly 100 % whole berries remaining
- Fermented separately in small open top tanks
- 4 day cold soak, 12-14 day fermentation, peak temperature 82°
- Hand punched down many times daily as needed
- Pressed off just dry, tank settled then racked to small French oak barrels for 16 months aging
- 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 – 13.9% Alcohol, .66 TA, 3.45 pH

The Bien Nacido Vineyard is located in the Santa Maria Valley appellation on the South Central Coast of California. The topography of the valley features transverse ranges with an east/west orientation, opening up to the Pacific Ocean. 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 provide a long growing season for the development of rich color and a concentrated palate. The original vines were planted on their own roots to Martini and Pommard clones, yielding complex, old world styled flavors with a silky mouthfeel and structure built for the long haul.

KYNSI WINERY

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