

EST.  1973



LAZY CREEK VINEYARDS

PROPRIETORS DON & RHONDA CARANO

2014

“LAZY DAY”
PINOT NOIR

Anderson Valley

APPELLATION

Anderson Valley

VARIETAL

100% Pinot Noir

COOPERAGE

15% new French oak
85% older French oak

TASTING NOTES

Our “Lazy Day” Pinot Noir comes from Anderson Valley in Mendocino County where warm, sunny days and cool, foggy mornings and nights create the ideal microclimate for producing this wine. This sustainably-farmed Pinot Noir has attractive aromas of plum, cherry and rose petal with lush flavors of bright red cherry, mocha, a hint of cola and a nice touch of spice on the finish. This is a medium-bodied, easy-drinking wine.

VINTAGE NOTES

2014 was another drought year for California. We did have some rains in January and February that was just enough to fill our reservoir and sustain the grapes through a warm spring, early bud break, a mild summer and until harvest. A moderate growing season all year with warm days and cool nights led to an early harvest before the rains in late September.

WINEMAKER NOTES

The hand-harvested grapes for this Pinot Noir are fermented in macrobins and small, open-top tanks. Lots are cold soaked for two to three days to optimize fruit aromas and flavors, and various yeast strains are used for complexity. Fermentors are punched down one to three times per day. Wines are pressed when dry and then placed in barrels to complete malolactic fermentation.

FOOD PAIRINGS

Our “Lazy Day” Pinot Noir is delicious paired with braised meats, fowl, veal, salmon, lobster, prawns, and dishes with creamy sauces and spicy seasonings. Medium-textured soups and stews also pair nicely.

WINE INFORMATION

Bottled: August 2015, Alcohol: 14.5%, pH/TA: 3.78/.60



Lazy Creek Vineyards is a Certified California Sustainable Winery

P.O. Box 176 | 4741 Highway 128 | Philo, CA 95466
707.895.3623 | fax 707.895.9226
www.lazycreekvineyards.com

