



2014 STICKYBEAK PINOT NOIR

WINEMAKER	Wayne Donaldson
REGION:	Anderson Valley
VARIETALS:	Pinot Noir (Clone 777)
MATURATION:	10 months in French oak (25% new)
ALCOHOL:	14.1% alc/vol

VINEYARD:

The fruit comes from a vineyard owned by Jack and Peggy Ridley in Anderson Valley east of Boonville. The Pinot Noir clone is 777 planted on 3309 rootstock, with 8' x 5' vine spacing. Every vine is pruned to two buds per spur and is trellised on a narrow T. The soils are a combination of river rock and a sandy loam with excellent drainage.

WINEMAKING:

Pinot Noir needs attention, craves attention – and so attention is given! Careful monitoring of the ferments to ensure they don't overheat, manual punch downs of the open vats and judicious use of oak. Very lightly fined and no filtration prior to bottling. The result is perfumed cherry and spice characters.

TASTING NOTES:

Aromas of high toned cherry and raspberry with dark chocolate and cream notes beneath. A long, full palate with a sustained attack. Cherry and rose petal notes run the length of the mouth with orange rind hints on the finish. Overall, fleshy and balanced with clean acidity. A great example of Anderson Valley Pinot Noir.

CRITICAL ACCLAIM:

88 pts Wine Enthusiast

ABOUT THAT NAME . . . 'Stickybeak': Australian slang for 'nosey neighbor', or to be 'overly inquisitive'. After twenty years living in California's wine country while importing regional benchmarks from the Antipodes, our curious streak got the better of us. We searched for the best sites that the California wine-growing regions in our backyard have to offer, and the grape varieties that best express their individuality. Whether its Napa Valley Cabernet Sauvignon, Chardonnay and Sauvignon Blanc from Sonoma's Russian River Valley or Anderson Valley Pinot Noir, our wines are hand-crafted, authentic expressions of the land they come from.



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703 Jefferson Street, Napa, California 94559

Tel (707) 258 9552 • Fax (707) 258 9577 • www.obcwines.com • cellar@obcwines.com