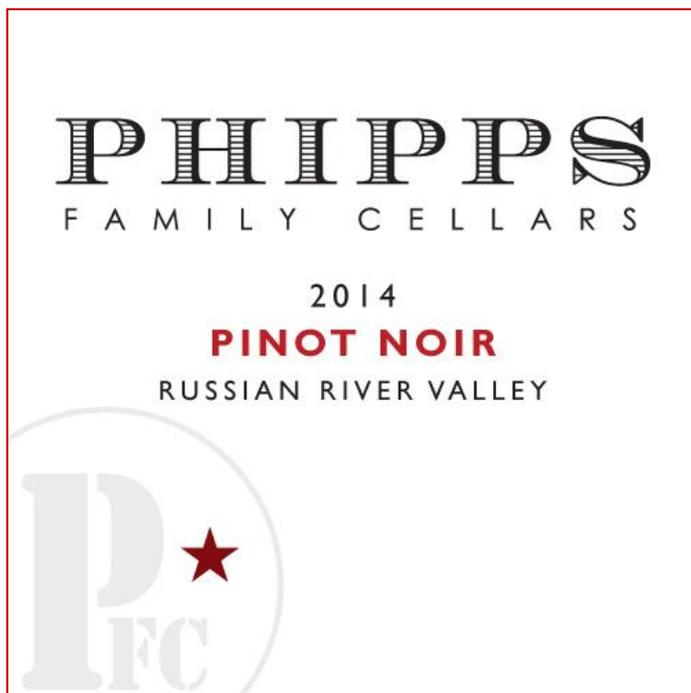


# PHIPPS FAMILY CELLARS

## 2014 PINOT NOIR



### COMPOSITION

100% PINOT NOIR, RUSSIAN RIVER VALLEY

### APPELLATION

100% RUSSIAN RIVER VALLEY  
100% SONOMA COUNTY

### OAK AGING

24 MONTHS - 35% NEW & 65% EXPERIENCED OAK  
100% French Oak

### ALCOHOL

14.5% by Volume

### WINEMAKER NOTES

Our 2014 Russian River Valley Pinot Noir is produced from two Dijon clones, 667 and 777, as well as clone 2A, all located on a well-drained site in the "middle reach" of the Russian River appellation.

The vineyard is ideally located to feel the full impact of cooling fog which travels up the rivers banks. Fruit was harvested at night before 5 a.m. and transported to the winery for destemming into our small, two-ton custom designed fermenting tanks. During fermentation, we punch down the cap by hand several times each day to gently extract the grapes flavors and aromas. The wine is aged in French oak barrels, of which about 35% are new.

The 2014 Russian River Valley Pinot Noir exhibits dark cherry and cinnamon spice at its core. Faded rose, nutmeg and allspice complement the subtle notes of porcini and Oolong tea. Tightly wound on the palate at first, the wine expands out onto the mid-palate to deliver some wonderfully refreshing red fruits, citrus, and tea-like tannins. With its polish and grace, this wine exemplifies the beauty and power of a Russian River Valley Pinot Noir. It can be enjoyed in its youth or cellared for 3-6 years.

*Drink now through 2024*

### CASE PRODUCTION

75 Cases – 750ml

### WINEMAKER

Andy Phipps

### PRICING

\$48.00 Retail per 750ml btl

### ABOUT PHIPPS FAMILY CELLARS

Phipps Family Cellars (PFC) is a boutique winery located in the Napa Valley. We produce small-to-medium-sized lots of ultra-premium wines from the finest vineyards in the Napa & Sonoma Valleys. PFC was founded in 2004 by Jennifer and Andy Phipps with the simple belief that through high-quality and consistency in our wines, we will develop a cult following among those individuals who have tried our wines, year after year. Visit us on the web at [www.pfcwine.com](http://www.pfcwine.com).