



## 2014 La Côte Pinot Noir

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**PRODUCTION:** 100 CASES

**VITICULTURE:** ORGANIC

**VINIFICATION:** 100% WHOLE-CLUSTER

**FERMENTATION VESSEL:** *TRONCONIQUE:*

NEUTRAL WOOD OPEN-TOP VATS

**FERMENTATION:** INDIGENOUS FERMENTATION

NO TEMPERATURE CONTROL

14-16 DAYS ON SKINS

MOSTLY PUMPED OVER

OCCASIONAL FOULAGE (FOOT TREADING)

**ÉLEVAGE:** NEUTRAL 500L FRENCH

OAK PUNCHEONS

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### **VINEYARD**

Sourced entirely from Domaine de la Côte's La Côte vineyard, this bottling comes from the only Dijon cuttings on the estate. Here in the lower half of La Côte, the shale topsoils are undergirded by clay. This south-facing site produces the most richly textured and overtly opulent wines from the estate.

*Sandhi*