



2014 Mt. Carmel Old Vines Pinot Noir

PRODUCTION: 70 CASES

VITICULTURE: ORGANIC

VINIFICATION: 100% WHOLE-CLUSTER

FERMENTATION VESSEL: SMALL METAL TANK

FERMENTATION: INDIGENOUS FERMENTATION

NO TEMPERATURE CONTROL

14-16 DAYS ON SKINS

MOSTLY PUMPED OVER

OCCASIONAL FOULAGE (FOOT TREADING)

ÉLEVAGE: 1 NEUTRAL FRENCH OAK

PUNCHEON (500L), 1 NEUTRAL FRENCH OAK

BARRIQUE (225L)

SANDHIWINES.COM

VINEYARD

Planted in 1991, Mt. Carmel is an organically and dry-farmed, own-rooted, south-facing site positioned just below Rita's Crown. This incredibly steep vineyard sits atop botella clay loam and diatomaceous soils.

Sandhi