



2014 Sanford & Benedict Pinot Noir

PRODUCTION: 260 CASES

VITICULTURE: CONVENTIONAL

VINIFICATION: 75% 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 from the original, own-rooted, Mt. Eden selection planted in 1971, these vines represent the first plantings in the region and predate the formation of the appellation by 26 years. This gentle north-facing site has silex and clay-loam top soils.

Sandhi