

TERRA SÁVIA

2014 BRUT ROUGE NON-DOSAGE



VINEYARDS

Place of Production: 100% estate grown in our Sanel Valley Vineyards, Hopland, the southernmost town in Mendocino County.

Soil: Gravely, benchland loamy soils.

Mesoclimate: Dry, warm summers with mild rainy winters Southern Mendocino enjoys a similar climate to nearby Dry Creek Valley in Sonoma County.

Altitude: 500-600 feet above sea level.

Aspect Variable: Vineyard on western benchlands of a small coastal valley. This setting provides early morning sunlight. The mountain range provides partial shady and cool breezes during the afternoon sun and heat.

Growing System: Cordon trained, spur pruned.

Vine Density: 800 vines/acre **Age of vineyards:** Over 30 years.

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VINIFICATION

Grape Variety: 100% Organic Merlot

Harvest: Began hand harvesting at daybreak to preserve natural cool nighttime temperature of the fruit (50°-55°F). Picked in small 1/2 ton bins then grapes taken directly to press.

Grape Yield: 2.5 tons/acre

Fermentation: This cuvée was produced in the traditional Method Champenoise. Whole clusters directly put into press. Stainless steel fermented. Early spring of following year, tirage bottled and inoculated for secondary fermentation.

Aging: Laid down and aged in bottle for about 6 months.

Alcohol: 12%

Residual Sugar: 0%

Case Production: 44

TASTING NOTES

Color: Light salmon

Aroma: Strawberry, brioche, grapefruit with a hint of apple.

Tasting Profile: Bright and lively with crisp lemon zest, raspberries, and cranberry notes with a delicate thyme taste on the finish.