

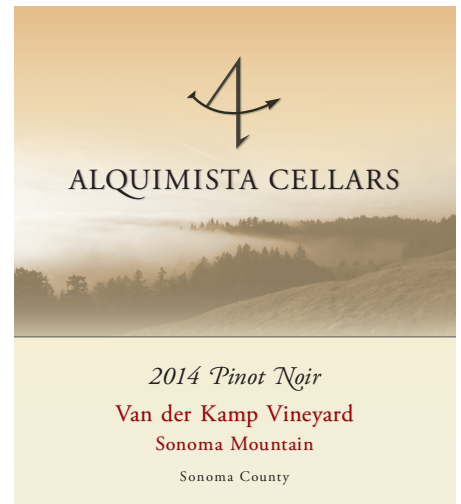


ALQUIMISTA CELLARS

2014 van der Kamp Vineyard Pinot Noir - Sonoma Mountain - Sonoma County

The van der Kamp Vineyard is one of our most *terroir*-expressive wines. Vintage counts in this high Sonoma Mountain vineyard. The sparse volcanic soil often is stingy with the fruit if the vintage is difficult, but the Martin van der Kamp family, with the vine husbandry headed by son Ulysses, consistently meets the challenge. This bottling represents a most perfect growing season!

TASTING NOTES - The trouble-free year and a high percentage of whole-cluster speak to this bottling: slightly lighter in color, a developed spice and floral perfume on the nose back up red cherry, and a delicious depth of cherry/berry fruit & spice on the palate pronounce this as a most elegant of vdKs yet bottled. The aftertaste is long and enduring, promising many years of enjoyment.



Technical Data

- **Vineyard:** This is one of the highest vineyard on Sonoma Mountain, with some of the oldest Pinot noir and certainly oldest Pinot Meunier vines in California. The soil is variable, but mostly rocky volcanic loam, with plenty of obsidian (sometimes in the form of arrowheads) and a north-facing aspect to diffuse the light perfectly. The vineyard is protectively tended by Ulysses van der Kamp. Nobody does it better than Ulysses, when it comes to viticulture! Clones are myriad: Dijon 777, the hot new 828, “old vine” (no one knows what the heck it actually is) and Swan (Dehlinger selection).
- **Appellation:** Sonoma Mountain
- **Harvest:** This harvest was gentle and almost picture-perfect weather-wise. Each block ripened in unhurried time over 3 weeks with a total of 4 lots beginning September 14.
- **Fermentation:** Both primary and secondary fermentations were trouble-free in this forgiving year. About 50% of the overall fermentation was conducted in 100% whole-cluster lots or *maceration carbonique*. These whole cluster lots were finished with a pure Southern Burgundian yeast isolate known as 71-B. The remaining 50% was conducted as a “wild” primary fermentation with 100% destemmed but no crushing. Malolactic fermentation was 100% indigenous.
- **Barrel Aging:** We chose to go with very little new oak, using a fair amount of once-and twice-used French cooperage. The fermentations were mostly completed in barrel, being pressed off at between 10-12 Brix for the whole-cluster ferments, and zero to two Brix (% sugar) for the more traditional destemmed fermentations. This allowed us to leave the wines essentially on the lees for about 15 months before bottling without fining.
- **Production:** 56 Cases of this mountain magic. \$67 per bottle retail
- **Analysis:**
 - **Alcohol:** 14.15% by volume
 - **pH:** 3.48
 - **TA:** 7.1 g/L
 - **Residual sugar:** 0.09%
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