

Magnolia Series 2014 Pinot Noir, Sonoma Coast

Winemaker's Tasting Notes Earthy, spicy, and balanced. Inviting

aromas of raspberry puree, black tea and plum. A very focused entry offers a hint of smoked bacon that carry though to a midpalate filled with silky tannins and cherry and raspberry flavors. On the finish, oakinspired overtones of coffee bean and baking spice combine with the red fruit for

a long and satisfying finish.

VINEYARD & HARVEST INFORMATION

Vineyards Multiple sourced vineyards all from Sonoma

Coast AVA.

Vineyard Elevation 300 feet above sea level.

Exposure South-Southwest

Soil Primarily sandy loam and Goldridge soil.

Block/Clone Dijon clones 115, 777, and 667

Harvested September 28th, 2014

WINEMAKING INFORMATION

Blend 100% Pinot Noir

Fermentation 5-day cold soak, then tank-fermented on the

skins for 21 days.

Alcohol by Volume 14.4%

pH 3.71

Cooperage 30% new French oak barrels

Barrel Aging 10 months
Release Date: July 2016

Production 1670 cases



Krutz Family Cellars

1301 Cleveland Avenue, Santa Rosa, California 95401 USA Telephone/Fax (601) 940-9625 | www.krutzfamilycellars.com