



# *Sleeping Giant*

**2014 Pinot noir**  
**“Las Amigas Partners Vineyard”**  
**Carneros-Napa Valley**

Harvest Date: September 4<sup>th</sup>- 10th, 2014  
Brix at Harvest: 24.4-26.2  
Finished pH: 3.56  
Finished TA: 0.66 g/100 ml  
Vineyard Location: Las Amigas Partners Vineyard, Napa-Carneros  
Blend: 100% Pinot noir (Clones: 115, Pommard, 667, 459 and Calera)  
Production: 123 cases 750 ml

**History:** The “Sleeping Giant” is the section of mountain range of the Mayacamas that runs from the Northern edge of Mount Veeder in Napa almost up to the Yountville Veterans Home. It becomes the focal point of conversation as the sun sets on the Western hills. Chris Dearden has lived and produced fine wines in Napa Valley since 1986. A trained enologist from UC Davis, with an MBA from the Haas School of Business at UC Berkeley, Dearden has pursued single vineyard wines for highly allocated brands throughout Napa Valley for over two decades. His Cabernets, Chardonnays and Italian varietals have garnered both critical and consumer acclaim since 1995.

**Vineyard:** The “Las Amigas Partners Vineyard” is located on a 12 acre parcel on Las Amigas Road in the heart of the Napa-Carneros region of Napa Valley. It is the coolest climate area in the Napa Valley and is the birthplace of some of the finest Chardonnays and Pinot noirs produced anywhere in the world. This vineyard was planted in 2006 and represents the sixth crop of fruit harvested from the vineyard and the third to be bottled as a Sleeping Giant Pinot noir. The clonal selections of Pinot noir are integral to producing a wine of depth, texture and character. These five clones were selected for their ability to craft a single vineyard wine from several parts. Yields on this young vineyard were a meager 2.5 tons per acre. It was an excellent year for Pinot noir in Carneros and this wine is evidence of the art of blending small amounts of single barrel clonal selections to produce a better wine. Each clone contributes a different and integral part of the assemblage.

**Winemaking:** Each small box of individual clonal selections was gently destemmed and placed in small bins for hand maceration and fermentation. It stayed on skins for 27 days prior to pressing directly into small, tight-grained Francois Frere, French oak barrels. It was decanted twice over the 10 months in barrel and bottled on June 18<sup>th</sup>, 2015. It is brimming with raspberries and cherries with a hint of tart gala apple and spicy cinnamon and sweet French oak on the nose and palate. It is the perfect pairing with seared ahi tuna, beef tartare and Cornish game hen. Sleeping Giant Pinot noir wine will peak in complexity of fruit and bouquet within the next five years and evolve more bottle bouquet after that. Enjoy with family and friends and all occasions both grand and humble.

**Review & Tasting Notes from Master Sommelier Catherine Fallis:** *94 Points*

Silky, round and fresh with notes of strawberry preserve, raspberry tart, clove-studded ham, and rhubarb.

[http://winereview.planetgrape.com/newworldwine\\_reviews/2014-sleeping-giant-pinot-noir-las-amigas-napa-valley-carneros/](http://winereview.planetgrape.com/newworldwine_reviews/2014-sleeping-giant-pinot-noir-las-amigas-napa-valley-carneros/)