



James Family
CELLARS



2014 PINOT NOIR

~ Stony Point Vineyard ~

GOLD MEDAL!

S.F. Chronicle Wine Competition

GOLD MEDAL!

North of the Gate Wine Competition

GOLD MEDAL!

Monterey International Wine Competition

GOLD MEDAL!

Sommelier Challenge

The Pinot Noir

The rich garnet color of this wine is classic for Pinot Noir. Notes of tart cherry, fruit compote and strawberries rise to greet the nose. Cherry, plum, strawberry rhubarb and nutmeg enrobe the palate. A luxurious mouthfeel combines with blackberries, cherries and tannins which please now and point toward impressive ageability.



The Story

Owners Jeff and Judy James (along with their two sons who are 4th generation Sonoma County agriculturalists) founded James Family Cellars which is a family-owned boutique winery that is dedicated to the production of artisanal wines that showcase the world-class grapes that they grow. Jeff and Judy planted their vineyard in 1998. They have been selling grapes for many years to premium wineries in Sonoma and Napa Counties. After winning several awards for the amateur wines they produced from their grapes, they decided in 2007 to follow their dreams and start James Family Cellars. Jeff and Judy are committed to producing the highest quality wine possible.

The Vineyard

Stony Point Vineyard is located in a particularly cool area of the famed Russian River Valley wine growing region in Sonoma County. Situated on the northern edge of the Petaluma Wind Gap and less than sixteen miles from the coastline the vines are influenced by the Pacific Ocean daily. This cool climate, combined with the sun exposure provided by the southern-facing hillside vineyard, creates a low-yielding slow-ripening environment that is perfect for Pinot Noir.

The Facts

Cases Produced: **458 cases**

Varietal Composition: 100% Pinot Noir

Appellation: Russian River Valley

Barrel Aging: 10 months in French Oak (33% new)

Clones: 113, 115, 828

Vineyard: Stony Point Vineyard

Harvest Date: 9/25/14

Alcohol: 13.9%

www.JamesFamilyCellars.com

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