

PEDRONCELLI





RUSSIAN RIVER VALLEY SOURCES

Pinot Noir grown in the cool climate of the Russian River Valley in Sonoma County is regularly influenced by the coastal influence and this natural nighttime air-conditioning allows the grapes to develop full flavor maturity over an extended growing season while retaining the all-important acidity.

The 2018 vintage brought plenty of rain to the vineyards. Perfect growing conditions followed during summer with even heat and a great ripening environment providing extended ripening. The grapes were harvested mid-September and the vintage brought medium tannins as well as higher levels of aromatics and flavors.

WINEMAKING

Destemmed and crushed grapes go to temperature controlled fermenters for 5 days of cold soaking at ~50F (pre-fermentation) with a daily pump over for extraction of color, aromatics and tannins. Once fermentation begins we keep the tanks at ~75F to better extract the aromatics of the Pinot Noir fruit, and we have a regime of three pump overs a day to achieve the right extraction, until dry. Once pressed and sent to storage tanks the young wine is later moved to barrels for aging. The round and polished texture of this wine comes not only from the high quality fruit but also judicious use of oak—the wine was aged for 9 months in small French oak barrels with 25% new oak.

TASTING NOTES

Aromas of rose petals, pomegranate and a touch of nutmeg greet the nose. A light and velvety body embraces the hints of strawberry and black plum fruit with toasted oak notes. On the finish lingering fruit and spice are balanced with bright acidity and mild tannins. An elegant and tasteful Pinot Noir.

Technical Information

APPELLATION Russian River Valley

BARREL AGING 9 months in French Oak barrels

ALCOHOL 13.5%

рН 3.66

TOTAL ACIDITY .615g/100ml

PINOT NOIR | SIGNATURE SELECTION v.2018 SONOMA COUNTY, RUSSIAN RIVER VALLEY



(150 NA)