



PELLEGRINI

WINE COMPANY

2015 PINOT NOIR R.R.V.

WINEGROWING

In 2015, a deepening drought and exceptionally cool spring led to lower than average crop yields throughout Russian River Valley & greater Sonoma County. However, once summer heat kicked in, ripening sped along quickly and fruit flew off the vine and into the winery at record pace. Resulting in much smaller cluster and individual berry size, and therefore a preferential skin to juice ratio, the 2015 Russian River Valley Pinot Noir is imparted with immense density and depth.

WINEMAKING NOTES

The fruit for this wine was hand-harvested and hand-sorted, then the clusters were gently destemmed. The whole berries were tipped gently into small open-top fermenters, where they underwent a five-day period of cold-soak before fermentation. During fermentation, the must was punched down several times daily to achieve gentle extraction. At the end of fermentation, the wine was drained directly to barrels by gravity. Barrel aging took place over 15 months, with a single racking of each barrel off its primary lees in the spring. The wine was handled minimally without pumping to preserve the intricate aromas, delicate layers of flavor and silken mouthfeel of Pinot Noir.

TASTING NOTES

The 2015 Russian River Valley Pinot Noir expresses sweet aroma, full of ripe cherry and boysenberry layered with rich leathery, meaty undertones; highlighted by essences of violet, lavender, pine needle, and caramelized sugar. Deep cedar resonates on the palate, setting the stage for radiant cherry, raspberry, and pomegranate flavors. The fine tannin structure accompanies rich notes of garam masala, toasted almond, walnut, and dried orange peel, which elegantly complement this wine's creamy texture and long-lasting finish.

AVA: Russian River Valley
VARIETAL: 100% Pinot Noir
ALCOHOL: 14.2%
TA: 5.70 g/L
pH: 3.57

BOTTLED: December 9, 2016
AGING: 15 months in french oak
SOIL: Gravelly, clay loam

