# PELLEGRINI
## WINE COMPANY

---

## 2016 PINOT NOIR R.R.V.

---

### WINEGROWING

The Russian River Valley produced yet another spectacular vintage in 2016. With Sonoma County still in dire drought, which had plagued the past years, moderate rainfall in January and March led to higher crop yields than 2015. The focal point of the 2016 Harvest was a short cool spell in mid-September, allowing some of the grapes grown for this wine to remain on the vine for an additional week, providing extra development of crucial flavors.

### 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 18 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

Bright and boisterous, the 2016 Russian River Valley Pinot Noir springs into the nose lighter cherries and berries, harmonized by meaty brambly tones, with light accents of tobacco, clove, turmeric, and lavender.  Upon first sip, fresh cranberries glow, reinforced by sage, charred rosemary, and hints of cashew.  This wine's soft but firm tannins provide for a bright but long resonating finish. This wine's diversity comes truly in food pairings, providing great counterpoint to anything from chicken tikka masala to mushroom risotto, to any of your favorites from the grill.

### AWARDS

Gold Medal | San Francisco Chronicle Wine Competition 2019

---

**AVA:** Russian River Valley
**VARIETAL:** 100% Pinot Noir
**ALCOHOL:** 14.2%
**TA:** 5.65 g/L
**pH:** 3.54

**PICKED:** September 6-20, 2016
**BOTTLED:** May 2, 2018
**AGING:** 18 months in french oak
**SOIL:** Gravelly, clay loam

---