



# PELLEGRINI

WINE COMPANY

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## 2013 PELLEGRINI *HURST VINEYARD* PINOT NOIR RUSSIAN RIVER VALLEY | SONOMA COUNTY

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**HARVEST** September 12th, 2013  
**BOTTLING** February 26th, 2015  
**ANALYSIS AT BOTTLING**  
**ALCOHOL** 14.4%  
**TA** 5.33 g/L  
**PH** 3.75

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### VINEYARD NOTES

The Hurst Vineyard is a hillside vineyard on talcum-like Goldridge soil, situated off Pleasant Hill Road in the Sebastopol Hills area, where it benefits from the rush of cool marine air from the Pacific Ocean through the northern edge of the Petaluma Gap. The vineyard straddles a ridge comprised of a northwest-facing slope planted to Pommard 5 clone and southeast-oriented slope of 115 and 777 clones. Established in 1999, the vineyard is skillfully cultivated by Arturo Robledo Jr.

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### WINEMAKING

The Hurst Pinot Noir is hand-harvested and hand-selected, then the clusters are gently destemmed. The whole berries are tipped gently to small open-top fermenters, where they undergo a five-day period of cold-soak prior to fermentation. During fermentation, the must is punched down several times daily to achieve gentle extraction. At the end of fermentation, the wine drained directly to barrels by gravity. Barrel aging takes place over 16 months, with a single racking of each individual barrel off primary lees in the spring. The wine is handled minimally without pumping to preserve the intricate aromas, delicate layers of flavor and silken mouthfeel of Pinot Noir.

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### TASTING NOTES

This Pinot Noir displays expressive aromas of red cherry and raspberry accented by an exotic spiciness. A glorious swell of bright cherry and frambois in the mouth gives way to surfacing layers of hazelnut praline, caramel, cocoa, earthy truffle, and cardamom. Most alluring is the wine's lavish texture, distinguished by a luxuriously velvety and voluptuous mouthfeel that persists through its superbly smooth finish. Decadent now, but holding in the cellar for five to eight years will encourage evolution of the wine's bouquet. Echo the luscious texture of the wine by pairing with a creamy mushroom risotto or tender braised pork belly cured with Asian spices.