



# PELLEGRINI

WINE COMPANY

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## 2014 PINOT NOIR

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### WINEGROWING

The Russian River Valley has earned the distinction as being among a few places in the world where Pinot Noir achieves greatness. The cool maritime climate, morning coastal fog and brilliant afternoon sunshine conspire to create extraordinary growing conditions for the cultivation of exceptional Pinot Noir. The cool climate extends the growing season, creating the opportunity for the grapes to ripen slowly and reach their full flavor potential while retaining their natural acidity. The wines express themselves with intense aromas, bright red fruit flavors, lively acidity and richness in the mouth.

### 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 deep and rich flavors that characterize Pinot Noirs grown in the Russian River Valley are amplified in this 2014 Pellegrini Russian River Valley Pinot Noir. Aromas of dark cherries, ripe plum and chocolate are spiced with coffee, cardamom, nutmeg and maple. Its succulent fruit explodes in the mouth with cherry liquor, juicy pomegranate, and fig preserves, accented by allspice, cola and caramel. The wine's graceful acidity is balanced by its smooth and creamy texture and a lingering velvety finish.

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AVA: Russian River Valley  
VARIETAL: 100% Pinot Noir  
ALCOHOL: 14.2%  
TA: 5.40 g/L  
pH: 3.64

HARVESTED: September 3-15, 2014  
AGING: 15 months in french oak  
SOIL: Gravelly, clay loam

