



PELLEGRINI

WINE COMPANY

2021 PINOT NOIR R.R.V.

TASTING NOTES

With its tremendous depth of flavors and texture, our Pellegrini Russian River Valley Pinot Noir provides a wonderful showcase of the benefits of blending fruit from neighboring vineyards. The 2021 vintage erupts from the glass with red plum, accentuated by a background of black pepper, bay leaf, and leather. Upon first sip, one is engulfed in juicy pomegranate and red cherry, fennel flower, baking spices, and a long, elegant finish with a wisp of chestnut.

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 10 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.

VINEYARD NOTES

A blend of vineyards from Green Valley, the Sebastopol Hills, and the Santa Rosa Plains, our 2021 RRV Pinot Noir exudes the bright red tones and background spice that has become the hallmark of the Russian River Valley.

PAIRING IDEAS

Grilled chicken thigh with soy tamarind glaze.



AVA: Russian River Valley
VARIETAL: 100% Pinot Noir
ALCOHOL: 13.8%
TA: 6.90 g/L
pH: 3.56

PICKED: September 8-24, 2021
BOTTLED: July 26, 2022
AGING: 10 months in 27% new french oak
SOIL: Various. Huichica, Goldridge