



PELLEGRINI

WINE COMPANY

2011 PELLEGRINI PINOT NOIR
RUSSIAN RIVER VALLEY | SONOMA COUNTY



HARVEST September 2011
BOTTLING August 23rd, 2013
ANALYSIS AT BOTTLING
ALCOHOL 14.2%
TA 6.40 g/L
PH 3.47

VINEYARD

The wine comes from two vineyards in the southwestern corner of the Russian River appellation. The vineyards' proximity to the Laguna de Santa Rosa Ridge promises perfect growing conditions for Pinot Noir; brilliant sunshine in the afternoon and Russian River region cool evenings.

WINEMAKING

Twenty percent whole clusters were placed in the vats with the balance of the fruit de-stemmed. After a four-day cold maceration, the vats were allowed to warm up and fermentation began with the native yeast from the vineyard. Fermentation lasted about 12 days, with each tank punched down by hand according to traditional Burgundian methods of vinification. The wine was aged for 11 months in a combination of Chateau Sirugue and Remond barrels. One-third of the barrels were new, with the balance being one- and two-year-old wood.

TASTING NOTES

Bright red garnet in color with fragrant aromas of cherry fruit, rose petal and spice, this classic Russian River Valley Pinot Noir is medium bodied with flavors reminiscent of Bing cherries accented by subtle spice and earth notes. The wine shows bright acidity, complexity and elegance with a soft, velvety texture, imparting a versatility that can cross the boundaries from red and white meats to salmon and seared tuna.