



PELLEGRINI

WINE COMPANY

2013 PELLEGRINI TOBONI OAKWILD RANCH PINOT NOIR
RUSSIAN RIVER VALLEY | SONOMA COUNTY



HARVEST September 7th, 2013
BOTTLING February 26th, 2015
ANALYSIS AT BOTTLING
ALCOHOL 14.2%
TA 6.00 g/L
PH 3.47

VINEYARD NOTES

The Toboni Oakwild Ranch is located around the corner from our Olivet Lane Estate Vineyard. Joe and Mary Toboni planted Oakwild Ranch in 2000 to Pinot Noir Dijon clones 667, 777 and 115 and Pommard 5. Farming is expertly managed by Ulises Valdez.

WINEMAKING NOTES

The Pinot Noir is hand-harvested at Toboni's Oakwild Ranch in the cool of the morning and arrives at the winery in half-ton bins. After hand-sorting, the grape clusters are gently destemmed. The whole berries are tipped gently to a small open-top fermenter, where the assorted clones are co-fermented following a five-day period of cold-soak. The fermenting must is punched down several times daily to achieve gentle extraction. At the end of fermentation, the wine is 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. Throughout the winemaking process, our Pinot Noir is handled minimally without pumping to preserve its delicate aromas and silky mouthfeel.

TASTING NOTES

The Pellegrini Toboni Oakwild Ranch Pinot Noir demonstrates the perfect rapport of power and finesse. The deep and dark color in the glass foreshadows the darkly fruited bounty that is to follow. Intense aromas of deep ripe cherry coated with spiced dark chocolate evolve into flavors in the mouth replete with boysenberry, pomegranate, vanilla cola, espresso, chickory, and toasted pecan. Beneath an extravagance of fruit, its persistent acid forms a precise and vibrant core that extends gracefully to the satiny finish. Though drinking wonderfully now, you can expect this wine to deepen in complexity over the next decade. This is the perfect wine to partner with grilled duck breast but possesses sufficient structure and vibrancy to accompany marinated lamb.