



PELLEGRINI

WINE COMPANY

2018 PINOT NOIR R.R.V.

WINEGROWING

Our 2018 Pellegrini Pinot Noir R.R.V. is truly a wine for all occasions. Cedar, shitake mushroom, and plum highlight the dusty nose. On the palate, a baseline of butterscotch provides the base off of which leaps bright cherry and raspberry. The luxurious velvetiness and rich depth echo endlessly on the finish.

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 18 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

Bright and boisterous, the 2016 Russian River Valley Pinot Noir springs into the nose lighter cherries and berries, harmonized by meaty brambly tones, with light accents of tobacco, clove, turmeric, and lavender. Upon first sip, fresh cranberries glow, reinforced by sage, charred rosemary, and hints of cashew. This wine's soft but firm tannins provide for a bright but long resonating finish. This wine's diversity comes truly in food pairings, providing great counterpoint to anything from chicken tikka masala to mushroom risotto, to any of your favorites from the grill.

AVA: Russian River Valley
VARIETAL: 100% Pinot Noir
ALCOHOL: 14.2%
TA: 5.84 g/L
pH: 3.53

PICKED: September 13-28, 2018
BOTTLED: July 31, 2019
AGING: 11 months in french oak, 27% new
SOIL: Gravelly, clay loam

