

2007 Olivet Grange Vineyard (OGV) Pinot Noir

Olivet Grange Vineyard (OGV) is the Inman Family's organically farmed estate vineyard. This 10.45 acre vineyard is located at the junction of Olivet and Piner Roads amidst some of Sonoma County's and the Russian River Valley's most respected vineyards.

There are 5 types (Clones 114, 115, 667, 777 and 828) of Pinot Noir grown here and the grapes for the 2007 OGV Estate were picked on 3 separate occasions as field blends to create three wines which showcased different ripeness levels. After 17 months in barrel, individual barrels from each of the lots were selected to form this special single vineyard cuvee.

Tasting Notes

Color: Bright garnet **Aroma:** Rose petal, cherry, raspberry, black tea, ginger, clove and star anise.

Flavor: Red fruit dominates the flavor profile. Layers of sweet, ripe cherry, dried cranberry, rhubarb and raspberry fruits combine with clove and cinnamon spice. The wine is elegant, finessed and well balanced with OGV's signature long finish revealing iron and mineral along with strawberry and cherry and cocoa powder hints. The texture is like silk satin and wine is medium bodied and has fine tannins. This wine should continue to improve with careful cellaring until at least 2015.

Vineyard Notes

The 2007 has received a great deal of hype and much of it is justified. An unusually mild and even growing season allowed our vineyard to mature beautifully in 2007. Modest winter rainfall and a dry and mild spring led to bud break and flowering about two weeks earlier than normal in our vineyard. The drought conditions led to controlled canopy growth and smaller berries. OGV had no pressure from rot or mildew so the fruit was in perfect condition when we picked on August 30th, September 5th and 8th.

Winemaker Notes

The Olivet Grange fruit was picked over three days and fermented as field blends of our clones 114, 115, 667 and 777. An extra clean pick in the field was followed by hand sorting and then de-stemming in 5-ton stainless steel open top fermenters. The de-stemmed fruit was left to cold soak for 4 days. On the fourth day the temperature was raised and the lots were allowed to begin a native fermentation, except for the August 30th lot which was inoculated with Ashmanhaussen yeast. The must in each fermenter was punched down three times a day for 15 to 20 minutes to aid in extraction of color, tannins and flavors. Pumpovers were performed to aid in extraction on day 7. The temperature of the tanks was kept between 68-75 degrees Fahrenheit. These cooler temperatures preserve the aromas and more delicate flavors of Pinot Noir. No water, acid or enzymes or additions other than organic yeast nutrients were used in production. At the end of primary fermentation, the wines were pressed off and moved to French oak from a variety of coopers: Remond, Sirugue, Billon and Francois Freres. MLF completed in all barrels by late November. The wines rested in barrel for 17 months and received weekly batonage for the first six months and every month until one month prior to bottling.



Wine Specs

Vintage	2007
Varietal	Pinot Noir
Harvest Date	August 30th, September 5th and 8th
PH	3.70
Aging	17 Months in French Oak (30% New)
Bottling Date	February 2009
Residual Sugar	0
Tannin	Medium to high for Pinot Noir
Alcohol %	13.5