

2006 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

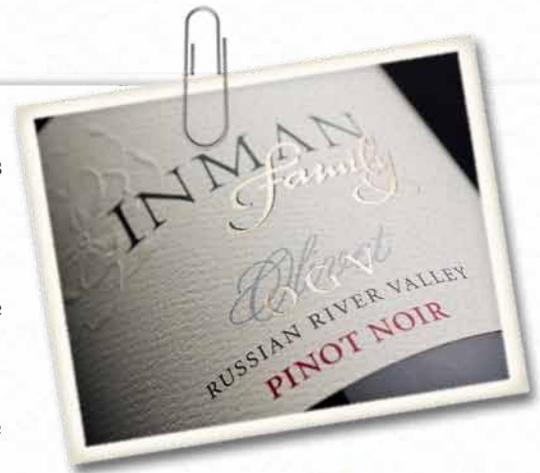
Color: Bright garnet **Aroma:** Rose petal, cherry, raspberry, black tea, ginger, clove and star anise.
Flavor: The aromas are echoed on the palate along with sour cherry and cola. This is a well structured wine which should age very gracefully. When drunk young it may need aeration due to the tannins. The texture is silky and the finish long. This is a serious, if somewhat severe wine which is an amazing match with food.

Production Notes

At the end of primary fermentation, the wines were pressed off and moved to French oak: new (35%), one-year (30%) and older barrels (35%) from a variety of coppers: Remond, Sirugue, Billon and Francois Freres. All but the oldest barrels were allowed to complete MLF with indigenous bacteria. MLF completed in all barrels by late November. The wines rested in barrel for 11 months and received weekly batonage for the first six months and every other week until one month prior to bottling. "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

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 inoculated the following day. The must in each fermenter was punched down three times a day for between 20 and 30 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 not allowed to exceed 86 degrees Fahrenheit in all but one of the fermenters which was held to only 68 degrees Fahrenheit, the temperature preferred by the Swiss isolated yeast strain with which the must was inoculated. These cooler temperatures preserve the aromas and more delicate flavors of Pinot Noir. No water, acid or enzymes or additions other than yeast and yeast nutrients were used in production.



Wine Specs

Vintage	2006
Varietal	Pinot Noir
Harvest Date	September 2010
PH	3.80
Aging	17 Months in French Oak (30% New)
Bottling Date	February 2009
Residual Sugar	0
Tannin	Medium to high for Pinot Noir
Alcohol %	13.9