



## 2015 OGV Estate Pinot Noir

Olivet Grange Vineyard (OGV) is the Inman Family's sensitively farmed estate vineyard - using only certified organic fertilizers and pesticides. 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. Olivet Grange is located in the Russian River neighborhood known as the Santa Rosa Plain. Like our other Pinot Noirs, this wine is made without any additions of water, acid, enzymes, or tannins, and is fermented with the native yeast on the grapes and the naturally available malolactic bacteria.

**Appellation:** Russian River Valley, Sonoma County

**Fruit Source:** Olivet Grange Vineyard Estate

### Tasting Notes

**Color:** Deep garnet

**Aroma:** Rose petal, cherry, baking spice, and strawberry

**Flavor:** Tart cherry, strawberry, raspberry, rhubarb, pomegranate, black tea, and savory herbs. The wine is balanced with OGV's signature long finish revealing iron and mineral.

### Winemaker Notes

This is the smallest vintage of OGV Estate Pinot Noir produced to date. Due to excessive rain during the bloom period, the crop was down 60%. Nonetheless, this wine is delicious and distinct, with excellent potential for longterm aging. The grapes were hand harvested at night, destemmed, and fermented in a combination of five-ton stainless steel fermenter, one-ton plastic fermenters, and a concrete egg, whom we fondly call Rosie, via the natural, wild yeasts. Temperatures in the fermenters were kept below 80 degrees during the primary fermentations. The cap was punched down three times each day. At the end of fermentation, the wines were basket pressed and settled overnight before being moved to French Sirugue oak barrels. The wines were kept on their fine lees and stirred regularly until they were racked and crossflow filtered immediately prior to bottling under Stelvin closures.

**Case Production:** 199

VINTAGE  
2015

VARIETAL  
Pinot Noir

HARVEST DATE  
September 2015

TA  
0.59

PH  
3.7

AGING  
French Oak,  
15% New

BOTTLING DATE  
February 16, 2017

RESIDUAL SUGAR  
0.0

ALCOHOL  
14.4%

INMAN  
*Family*