



## 2013 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. 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 bacteria.

This is one of the most complex OGV Estate Pinot Noirs that we have released. The Olivet Grange Vineyard is usually picked more than once for still red Pinot Noir. In 2013, an ideal growing year, four separate lots of wine were made from the vineyard on different pick-dates and with varying amounts of whole clusters in the fermentations. The quality of the fruit at Olivet Grange was exceptional. The complexity, nuance and deliciousness of this wine is amazing.

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

**Fruit Source:** Olivet Grange Vineyard

### Tasting Notes

**Color:** Pale garnet

**Aroma:** Rose petal, cherry, mace and forest floor

**Flavor:** Tart cherry, strawberry, rhubarb; cherry pit, black truffle and savory herbs create an ethereal presence on the palate. The wine is balanced with OGV's signature long finish revealing iron and mineral along with pomegranate.

### Winemaker Notes

This wine is one of the four lots carbonically fermented with 100% whole clusters. In 2015, we released Whole Buncha Love®, which featured the 4-tons fermented carbonically with 100% whole cluster and 100% wild fermentation. This 2013 OGV Estate blend incorporated six barrels from the Whole Buncha Love® lot as well as barrels from three other pick dates. Temperatures in the fermenters were kept below 80 degrees during the primary fermentations. With the exception of the carbonic lot, 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 oak barrels (primarily Sirugue). The wines were kept on their fine lees and stirred regularly until they were settled for bottling under screwcap.

**Case Production:** 390

2013

INMAN  
*Family*

OGV ESTATE  
PINOT NOIR

Russian River Valley  
SONOMA COUNTY

VINTAGE  
2013

VARIETAL  
Pinot Noir

HARVEST DATE  
September 2013

TA  
0.51

PH  
3.5

AGING  
French Oak  
20% New

BOTTLING DATE  
March 23, 2015

RESIDUAL SUGAR  
0.0

ALCOHOL  
14.1%

INMAN  
*Family*