

2014 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 bacteria.

The Olivet Grange Vineyard is picked more than once for still red Pinot Noir. In 2014, three separate lots of wine were made from the vineyard on different pick-dates and with varying amounts of whole clusters in the fermentations, averaging 70%. The quality of the fruit at Olivet Grange was beautiful.

Appellation: Russian River Valley, Sonoma County Fruit Source: Olivet Grange Vineyard Estate

Tasting Notes

Color: Garnet

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

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

Winemaker Notes

Impact of the drought reduced yields but the quality was excellent across the board in 2014. The grapes were hand harvested at night, destemmed and fermented in a combination of 5-ton stainless steel and one ton plastic fermenters 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 oak barrels (primarily Sirugue). 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: 239

VINTAGE 2014

VARIETAL Pinot Noir

HARVEST DATE August & September 2014

> TA 0.64

PH

3.68

AGING French Oak 16% New

BOTTLING DATE May 3, 2016

RESIDUAL SUGAR 0.0

ALCOHOL 13.7%

