



2009 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 2009 OGV Estate were picked on 4 separate occasions as field blends to create four wines which showcased different ripeness levels. Whole clusters from the last harvest dates were used and formed 20% of the final blend. After 19 months in barrel, individual barrels from each of the lots were selected to form this special single vineyard cuvee.

Appellation: Russian River Valley **Fruit Source**: Olivet Grange Vineyard

Tasting Notes

Color: Bright garnet

Aroma: Rose petal, cherry, raspberry, beeswax, 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 red currant and dried cranberry.

Production Notes

Following a cold soak of 4 days, each of the 3 lots produced from this vineyard was fermented using native yeast and bacteria. Temperatures in the tanks 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 pressed and settled overnight before being moved to French oak barrels (primarily Sirugue and Remond). The wines were kept on their fine lees and stirred regularly until they were settled for bottling under screwcap.

Winemaker Notes

This is the first vintage where whole clusters were used in the fermenters. 20% of the OGV Estate was whole cluster.





Wine Specs

Vintage 2009

Varietal Pinot Noir

Appellation Russian River Valley

Vineyard Olivet Grange Vineyard

Designation

Harvest Date September 2009

Aging 19 months French Oak

Fermentation Native

Bottling Date May 23, 2011

Residual Sugar o

Tannin moderate

Alcohol % 13.4