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## 2012 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.

The 2012 vintage is one of the most acclaimed in the last decade. It was a long, even growing season that was neither too hot nor too cold, it was just right.

Olivet Grange (OGV) is our prized estate vineyard and the backbone of our passion for pinot. Every year, the wines from this vineyard gain in intensity as the vines mature. The 2012 OGV offers amazing levels of aromatic depth and an ethereal presence in the mouth despite its youth. Winemaker, Kathleen Inman has increased the use of whole cluster inclusion in the OGV estate every year since 2009 and the nuance, complexity and elegance in this wine, without any hint of "greenness" or "steminess", is testament to the quality of our vineyard.

**Appellation:** Russian River Valley

**Fruit Source:** Olivet Grange Vineyard (Clones 114, 115, 667, 777 and 828)

### Tasting Notes

**Color:** Deep Garnet

**Aroma:** Dominated by rose petal, mace and forest floor, with an intriguing strawberry-rhubarb crumble character, and just a hint of roasted game and cola.

**Flavor:** Bright tart cherry and ripe rhubarb are at the fore; cherry pit, black truffle and savory herbs create an ethereal presence on the palate. Layers of ripe strawberry combine with mace and nutmeg. The wine is elegant, finessed and balanced with OGV's signature long finish revealing iron and mineral along with pomegranate. Still in its infancy, this wine will benefit from additional cellaring.

### Production Notes

Olivet Grange Vineyard was picked on three separate dates - September 14, 20, and 27. In this vintage whole clusters were used in several of the small lots. The final blend has 50% whole cluster. No water or acid was added and no saignee of the must was made. 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). The wines were kept on their fine lees and stirred regularly until they were settled for bottling under screwcap.

### Production

825 cases



### Wine Specs

**Vintage** 2012

**Varietal** Pinot Noir

**Appellation** Russian River Valley

**Vineyard Designation** Olivet Grange Vineyard

**Harvest Date** September 2012

**Aging** 22 months French Oak

**Bottling Date** 7/1/14

**Fermentation** Native

**TA** 5.1

**pH** 3.65

**Residual Sugar** 0

**Tannin** moderate

**Alcohol %** 13.6