



2017 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

Tasting Notes

Color: Deep Garnet

Aroma: White pepper, black cherry, dried rose petals, and classic Russian River cola

Flavor: Raspberries, tart cherry, pomegranate, cola, and savory spices

Winemaker Notes

The grapes were harvested at night, destemmed, and fermented in a combination of five- ton stainless fermenter, one- ton plastic fermenters, and a concrete egg, via the natural, wild yeasts. Temperatures in the fermenters were kept below 80 degrees during the primary fermentations, preserving the fresh fruit flavors, while allowing the earthiness to remain present. 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 and one concrete egg, whom we fondly call Rosie. 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. No fining was done and the wine is suitable for vegans.

Case Production: 200

VINTAGE
2017

VARIETAL
Pinot Noir

HARVEST DATE
August 2017

TA
5.1

PH
3.6

AGING
French Oak
15% New

BOTTLING DATES
August 2019

RESIDUAL SUGAR
0

ALCOHOL
14.1%

INMAN
Family