



2019 Whole Buncha Love® Pinot Noir

This rare wine is the second Inman Pinot Noir with 100% whole cluster/carbonic maceration; the first Whole Buncha Love was made in 2013, and 2019 was the first time since then that conditions were right to produce it! This is a wild wine and is certainly not like most Russian River Valley Pinot Noirs. Earthy, silky, complex. Resinous without being stemmy, as savory as it is fruity. This is a very limited production wine which we hope you will enjoy as much as we do. The fruit for this wine is from the third and final pick of our organically farmed estate Olivet Grange Vineyard in September of 2019.

Pale garnet in color. A swirl in the glass releases aromas of dried cherry, resinous woods and saffras. Once in the mouth initial impressions weave in and out between bright ripe cherry, wisps of cured meats, deep pomegranate, rich forest floor and dark berries. A truly artisanal, illusory and quixotic Pinot. The subtle yet savage characters in this wine meld perfectly with soulful dishes such as gumbo, jambalaya, cassoulet, wild mushroom risotto or a hedonistic selection of cheeses, salami, rustic bread and olives.

After a long wild yeast fermentation, the wine went nearly dry, the whole fermented clusters were loaded into the basket press. After settling overnight barrels were filled and any remaining sugar was fermented to dryness. The resulting wine was then aged in neutral barrels for 10 months.

Appellation: Russian River Valley, Sonoma County

Fruit Source: Olivet Grange Vineyard

Tasting Notes

Color: Pale Garnet

Aroma: Savory dried cherry, resinous woods and saffras

Flavor: Wisps of cured meats, deep pomegranate, rich forest floor and dark berries

Winemaker Notes

The OGV estate fruit was picked on September 10th and 4 tons of whole clusters were placed in a 5 ton open top fermenter. Dry ice was added to cover the top of the fruit and a tarp was secured over the top to create a relatively oxygen free environment for the fermentation. Four times per day, the juice created by the weight of the fruit on itself was pumped over and allowed to percolate through the whole clusters. We attempted to punch it down to create more juice, but this was really not possible due to the firmness of the fruit. On October 6th, the fermentation went dry. The clusters were pressed in a basket press and the wine was settled overnight before going into stainless steel barrels. The wine aged on its lees until July 2020 when it was bottled.

Case Production: 168

VINTAGE
2019

VARIETAL
Pinot Noir

HARVEST DATE
September 2019

TA
5.2

PH
3.9

AGING
Stainless Steel

BOTTLING DATES
July 2020

ALCOHOL
13.45%

INMAN
Family