2018 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: Transparent deep garnet
Aroma: Mount Rainier cherry, ripe strawberry, dried rose petals, classic Russian River sassafras, and a hint of white pepper
Flavor: Raspberries, strawberry, 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 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: 651

VINTAGE
2018

VARIETAL
Pinot Noir

HARVEST DATE
September 2018

TA
6.6

PH
3.6

AGING
French Oak
15% New

BOTTLING DATES
July 2020

RESIDUAL SUGAR
0

ALCOHOL
14.1%

INMAN Family