

## 2019 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 Red cherry, ripe strawberry, raspberry, dried rose petals, clean earth Flavor: Raspberries, strawberry, cherry, Rhubarb, pomegranate, 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 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 for most of the must was punched down three times each day. The exception was the 100% whole cluster portion (most of which was used in the 2019 Whole Buncha Love bottling) which contributed 15% to the final blend. It was created carbonically so no punch downs were done. 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:** 661

VINTAGE

2019

VARIETAL

Pinot Noir

HARVEST DATE

September 2019

TA

6.6

PH

3.75

AGING

French Oak 70% (15% New) Concrete 15% SS Barrels 15%

**BOTTLING DATES** 

February 2021

**RESIDUAL SUGAR** 

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