



## 2020 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:** bright cherry, dried rose petals, mace, and hints of clove

**Flavor:** Ripe cherry, raspberries, pomegranate, and baking spices. The wine is well-balanced with bright red fruits, a structure based on high natural activity and moderate but grippy tannins, and it should continue to improve from additional cellar aging over the next 5-7 years.

### Winemaker Notes

While the 2020 vintage was the year of the Wallbridge fire, we harvested these grapes on August 24th and 31st, before the smoke from the fires drifted to our part of the Russian River Valley. The fruit was tested at harvest and the resultant wine was also tested for smoke taint and thankfully the precursors of taint were well below any threshold that might negatively impact the wine. 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 on July 28th 2022 under Stelvin closures. No fining was done and the wine is suitable for vegans.

**Case Production:** 800

VINTAGE  
2020

VARIETAL  
Pinot Noir

HARVEST DATE  
August 2020

TA  
5.9

PH  
3.5

AGING  
French Oak  
15% New

BOTTLING DATES  
July 2022

RESIDUAL SUGAR  
0

ALCOHOL  
13.2%

**INMAN**  
*Family*