



## VENGE 2010 BACIGALUPI VINEYARD PINOT NOIR, RUSSIAN RIVER VALLEY

In just its second year, I am very thrilled to announce the second release of this crafted wine. The 2010 is supple and rounded in the front with a satisfying push of oak. This is a bit more of a stoic and muscular rendition of Pinot versus what many connoisseurs term a feminine and fragrant varietal. Subtle hints of black berry, sweet earth and mocha coffee notes fill the glass. The palate is deep and rich. Savory flavors of dried currant, red cherry, tart plum all bow tied with a fresh, tongue curling acidity. The tannins are mature and one may even taste the patience of hangtime from the vineyard to the glass. There is no edginess or rough corners in the palate that show the consequence of an early harvest. Drinking young upon release, I would expect full maturity in 5 to 6 years.

—Kirk Venge, Winemaker

### IN THE VINEYARD

This Pinot Noir is comprised of 100% “Wente Clone,” that produces fruit with a stoic and composed style and character. Yields in 2010 were right about 2 tons per acre. The soil type consists of a light tan loam with wonderful air permeation and water drainage. Harvest took place late in the Russian River on October 3rd, with average degrees Brix of 27.5.

### VINIFICATION & AGEING

The fruit was hand sorted and destemmed into small, open top fermenters. I chose not to do any whole cluster with this vintage. Unlike in 2009, it simply didn't feel right to leave the stems intact. I studied the fruit, chewed on stems and pondered for quite some time until finally making the call to destem the entire lot. I'm glad I did. Adhering to strict tradition, the grapes in the small fermenters were cold soaked for 5 days until native yeast fermentation began. “Punchdowns,” or the mixing of the fruit during fermentation for proper extraction, was all by hand to not break berries. The wine was carefully pressed after 14 days, followed by native malolactic in 40% new Francois Ferres tight grain, 3 year air dried barrels for a total of 14 months. This Pinot Noir is put straight to bottle, neither filtered nor fined.

### Bottling Data:

100% Pinot Noir, Bacigalupi Vineyard, Russian River Valley, Sonoma  
14.3% Alcohol, 0.58 g/100mL Titratable Acidity, 3.82 pH.  
Bottled on January 10th, 2012. 200 Cases Produced.

495 Cases Produced

