



## VENGE 2013 BACIGALUPI VINEYARD PINOT NOIR, RUSSIAN RIVER VALLEY

The 2013 vintage was an ideal growing season by all accounts across all varietals. The vineyard is located in the warmest section of the Russian River Valley AVA, on Westside Road, and that is reflected in the finished wine.

A fuller, broader style of Pinot Noir, the nose is complete and filled with allspice, rose water and black cherries—the abundant, aromatic fruit in this wine is profound, plush and exotic. The palate is filled with black fruit with a full, round mouth-feel, tongue curling acidity and savory satisfaction. The oak on the palate is focused, as is the tannin texture, which produces a fine glide over several minutes of distance in the finish.

### IN THE VINEYARD

Planted in 1956, the Bacigalupi family has some of the oldest Chardonnay and Pinot Noir plantings in the Russian River Valley. To walk this property is to walk through a slice of history. Many a great winemaker before me has sought out this prestigious vineyard designation and we are thrilled with our small portion of it. Comprised of 100% “Wente Clone,” the Bacigalupi Vineyard fashions Pinot Noir with a round, sophisticated and composed weight and character. Yields in 2013 came in at 2.3 tons per acre, about average for Pinot Noir from this vineyard. The vineyard’s soil type consists of a light brown gravely loam with wonderful air permeation and water drainage. Harvest took place mid season in the Russian River on September 26<sup>th</sup>, with average degrees Brix of 26.3.

### VINIFICATION & AGEING

The fruit was hand sorted and de-stemmed into small, open-top fermenters. Adhering to Burgundian tradition and practices, the grapes in the open-top fermenters were cold soaked for 7 days until native yeast fermentation began. “Punchdowns,” or the mixing of the fruit during fermentation for proper extraction, was all by hand to not allow broken or split berries. The wine was carefully pressed after 22 days of fermentation, followed by native malolactic fermentation in 50% new, three-year air dried Francois Freres barrels. Aged 14 months on oak, the wine was fined through gentle barrel-to-barrel racking and bottled unfiltered.



100% Pinot Noir,  
0.65 g/100mL T.A.  
3.64 pH  
14.5% Alcohol

495 Cases Produced