



VENGE 2014 BACIGALUPI VINEYARD PINOT NOIR, RUSSIAN RIVER VALLEY

The 2014 vintage was an ideal growing season by all accounts across all varietals. The grapes for our Bacigalupi Vineyard Pinot Noir come from the warmest section of the Russian River Valley AVA. Located off of Westside Road, a short drive west of Healdsburg, this vineyard produces a fuller, broader style of Pinot Noir. The nose is complete and filled with allspice, rose water, black cherries, and sweet cola. The abundant, aromatic fruit in this wine is profound, plush and exotic.

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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 2014 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 26th, 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 Frerres barrels. Aged 14 months on oak, the wine was fined through gentle barrel-to-barrel racking and bottled unfiltered.

395 Cases Produced



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