



2015 BACIGALUPI VINEYARD PINOT NOIR, RUSSIAN RIVER VALLEY

Once again in 2015 we found ourselves celebrating yet another great vintage, back-to-back with its peers in '12, '13, and '14. Although the season started a couple weeks earlier than expected, steady warm temperatures throughout the summer provided optimal ripening for what will become known as a scarce but valuable vintage.

The Bacigalupi Vineyard rests in 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. The palate is filled with black fruit with a full, round mouth-feel, and tongue-curling acidity.

IN THE VINEYARD

Planted over 60 years ago, the Bacigalupi Vineyard hosts some of the oldest Chardonnay and Pinot Noir vines in the Russian River Valley. To walk this property is to walk through a slice of history. Comprised of 100% "Wente Clone," the Bacigalupi Vineyard fashions Pinot Noir with a round, sophisticated and composed weight and character. Yields in 2015 came in at 2 tons per acre, slightly lower than average for Pinot Noir from this vineyard due to the lower berry set seen throughout California's wine country during this year. The vineyard's soil type consists of a light brown gravelly loam with wonderful air permeation and water drainage. Harvest took place slightly early in mid-September after the fruit had reached optimal ripeness.

IN THE CELLAR

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 gentle mixing of the fruit during fermentation for proper extraction, was all completed by hand. 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.

362 Cases Produced



100% Pinot Noir
0.65 g./100mL T.A.,
3.64 pH,
14.6% Alcohol.