



Jaclynn Renée

2015 PINOT NOIR

RUSSIAN RIVER VALLEY

BACIGALUPI VINEYARDS

SONOMA COUNTY



CASES PRODUCED: 250

VINEYARD: Bacigalupi Vineyards, Frost Ranch

CLONE: 50% Wente, 50% Pommard

AGING:

15 months in barrel

30% New French Oak- Remond and Francois Freres Cooperage

100% French Oak

HARVEST DATE: August 22, 2015 (Wente)/September 2 2015 (Pommard)

BRIX AT HARVEST: 24.0/23.8

ALCOHOL: 13.6

PRODUCTION NOTES:

The pinot noir grapes were night harvested and brought to the winery at about 50 degrees, and ready for crush. After destemming, the must (whole berry with 7 % whole cluster) was cold soaked for four days in one-ton fermenter bins and fermented with (AMH) Assmanshausen yeast for about 15 days. The must was then pressed to tank to settle and then racked with light lees into barrels for aging and secondary fermentation - 100% malolactic. At three months post-secondary fermentation, the barrels were racked and returned where they aged until bottling in December 2016. Each clone was received and kept separate until blending prior to bottling.

TASTING NOTES:

This elegant, expressive pinot noir has bright cranberry, rhubarb, black cherry, tea leaf and baking spice notes on the nose. On the palate, it is balanced with bright acidity and is medium bodied with bursting flavors of strawberry, plum, cinnamon, vanilla, spice and black tea. Drink now or lay down for 3-7 years.