



*Jaclynn Renée*

**2016 PINOT NOIR**

RUSSIAN RIVER VALLEY

BACIGALUPI VINEYARDS

SONOMA COUNTY



**CASES PRODUCED:** 240

**VINEYARD:** Bacigalupi Vineyards, Frost Ranch

**CLONE:** 50% Wente, 50% Pommard

**AGING:**

19 months in barrel

30% New French Oak- Remond and Francois Freres Cooperage

100% French Oak

**HARVEST DATE:** August 22, 2016

**BRIX AT HARVEST:** 24.0/24.6

**ALCOHOL:** 13.6

**PRODUCTION NOTES:**

The Pinot noir grapes were night harvested and brought to the winery at about 50 degrees Fahrenheit, and ready for crush. They were hand sorted down to the berry leaving the fruit exceptionally clean. 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 gently pressed to tank to settle and then racked with light lees into French Oak barrels for aging and secondary fermentation - 100% malolactic fermentation. This vintage was aged on lees and batonnage (barrel stirring) was performed to suspend the lees to assist in elevated aromatics and mouthfeel. Each clone was received and aged separately until blending before bottling on March 12th, 2018. It has been bottle aged for over 12 months, and is ready to consume for your enjoyment or can be cellared for another 5-8 years. Enjoy!

**TASTING NOTES:**

This sophisticated Pinot Noir is lifted with fresh ripe cherry, black tea, wild sage, cinnamon, and vanilla. The palate is expressive and medium-bodied with a burst of fresh red berry fruit and soft earthy notes, bright acidity, balanced tannins, and a lengthy, seamless finish.