



Jaclynn Renée

2017 PINOT NOIR

RUSSIAN RIVER VALLEY

BACIGALUPI VINEYARDS

SONOMA COUNTY



CASES PRODUCED: 100

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 28, 2017 | September 1, 2017

BRIX AT HARVEST: 24.0/23.5

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 three days and then fermented to dryness. 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 April 12th, 2019. It has been bottle aged and is ready to consume for your enjoyment or can be cellared for another 5-8 years.

TASTING NOTES:

This sophisticated Pinot Noir is lifted with notes of rhubarb, black tea, cinnamon, and vanilla on the nose. The palate is expressive and medium-bodied with a burst of fresh red berry fruit, bright acidity, balanced tannins, and a lengthy, seamless finish. Enjoy!!