

SAINT GREGORY

2019 PINOT MEUNIER Mendocino County

Background

This grape is a relative of the very mutative Pinot Noir and it gets its name from the fine white hairs on the underside of the grape leaf which from a distance resembles baking flour, thus “The Miller” (Meunier in French.) The Pinot Meunier grape is native to Burgundy and Champagne where it is used as a valuable blending component of many champagnes, where it adds fruitiness and softness to these wines. In Mendocino County, we are able to produce a very elegant still wine that has deep aromas and flavors.

Vineyards

This wine comes from two vineyards. 75% Pinot Meunier from our Nube Bianco Vineyard located in the beautiful high elevation Potter Valley. This vineyard grows at the headwaters of, and next to the Russian River. With its high altitude, short season, rich soils, warm days and very cool nights Potter Valley produces grapes with low pH's, high tartaric acids and an abundance of fruity aromas and flavors. 25% is Pinot Noir from the Naughty Boy Vineyard located in Potter Valley, which is grown next to the headwaters of the Russian River.

Winemaking

These grapes were hand-harvested October 1st – 9th at an average 24.8 degrees brix. After crushing into a small open-top stainless-steel tank the grapes were cold-soaked for 3 days prior to yeast inoculation and fermentation. The must was punched-down twice daily for another eleven days to gently extract color, flavor and tannins. After a gentle pressing the wine was racked into small French oak burgundy barrels from the Vosges forest of which 20% were new. The wine was oak aged for 24 months then racked from barrels, egg white fined.

Winemaker Comments

This wine has deep floral aromas and flavors of cherry pie, raspberry and toasty oak. This well-balanced wine has soft acidity and an elegant mouth feel. It finishes long, smooth and fruity.

Winemaking Data

Harvest

Date: October 1st - 9th

Fermentation & Aging

Fermentation: 3 days of cold soak, punched down twice a day for 11 days in stainless open top fermentors
Aging: 24 months in French and Burgundy barrels (20% new)

Wine

Blend: 75% Pinot Meunier
25% Pinot Noir
Alcohol: 15.0%
Total Acidity: 7.2 g/L
pH: 3.53
Residual Sugar: 0.6 g/L

For Additional Information

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Food Pairing:

Enjoy this special wine with roasted salmon or chicken braised in red wine.