

SAINT GREGORY

2019 PINOT NOIR RESERVE Anderson Valley Mendocino County

Background

This is the 26th release of our Mendocino Pinot Noir, with this being a reserve wine from Anderson Valley. Mendocino County's cool climate produces a very elegant and rich style of Pinot Noir with balanced acidity, dark color, full tannins and very fruity flavors. Our style is much more French Burgundy than California.

Vineyards

The grapes for this wine come from a truly unique vineyard located within Anderson Valley in Mendocino County. 100% of the blend is from the Valley Foothills vineyard, grown by our friend Casey Hartlip.

Winemaking

All of the fruit was hand-harvested at 25 degrees brix. After crushing, approximately 20 percent of the grapes were added whole-cluster to cold soak for 4 days before fermentation. The must was punched down twice daily for an average of two weeks to gently extract color, flavor and tannins. After a gentle pressing, the wines were racked into 25% new French oak barrels where they finished malolactic fermentation with their indigenous malolactic bacteria. The wines were aged on their secondary lees for 32 months then egg white fined and bottled.

Winemaker Comments

This wine is dark purple garnet in color and Burgundian in style; with rich, full and attractive aromas/flavors of ripe black cherries, plum, toasty oak and hints of earth. Soft tannins, balanced acidity and a rich, velvety mouth-feel produce a luscious wine that is enjoyable now and will develop more complexity with additional aging in the bottle.

Winemaking Data

Harvest

Date: September 24th

Fermentation & Aging

Fermentation: 4 days of cold soak, punched down or pumped over twice a day for 14 days in stainless open top fermentors

Aging: 32 months in French and Burgundy barrels (25% new)

Wine

Blend: 100% Pinot Noir

Alcohol: 14.6%

Total Acidity: 6.9 g/L

pH: 3.62

Residual Sugar: 0.6 g/L

For Additional Information

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Food Pairing:

Delicious companions with this wine are Coq a vin, veal Saltimbocca, or duck with dried cherries.