

# SAINT GREGORY

## 2018 PINOTAGE Mendocino County

### Background

Pinotage is a grape variety whose genetic parents are Pinot Noir and Cinsault (a Rhone grape in South Africa called Hermitage). It was developed in 1920's and was unique to South Africa for many years. In Mendocino County we are able to produce a very lively aromatic wine that has deep aromas and flavors. Saint Gregory was one the first producers of Pinotage in Mendocino County and the United States.

### Vineyards

This is our 17th vintage from two vineyards that were planted for us: The Gerhardt Vineyard (33%) which is located in the McNab Valley, and Tom Barrett's Vineyard (67%), which is located in the eastern foothills of the Talmage District overlooking the Ukiah Valley.

### Winemaking

These grapes were hand-harvested on September 24<sup>th</sup> – 26<sup>th</sup> at average 25 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 nine days to gently extract color, flavor and tannins. After a gentle pressing the wine was raked into small French oak Burgundy barrels and aged for 36 months.

### Winemaker Comments

This generous Pinotage has a deep dark purple garnet color that is surrounded with aromas and flavors of ripe wild berries, violets, plums and a beautiful earthy tone. The wine is well-balanced with medium-soft tannins and a nice, firm acidity. The mouth-filling fruit flavors carry throughout its long, lingering finish.

### Winemaking Data

#### Harvest

Date: September 24<sup>th</sup> – 26<sup>th</sup>

#### 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

#### Wine

Blend: 100% Pinotage  
Alcohol: 13.5%  
Total Acidity: 6.8 g/L  
pH: 3.69  
Residual Sugar: 0.6 g/L



### Food Pairing:

Enjoy this special wine with wild game, like venison scaloppini with sage or hardy dry Italian cheeses, like Parmigiano-Reggiano or aged Fontina.

### For Additional Information

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