



PELLEGRINI

2022 PELLEGRINI GAMAY K.V.

TASTING NOTES

Subtle yet powerful, the 2022 Pellegrini Gamay emits aromas of mixed berries, black pepper, cinnamon, and hints of red jalapeno. On the tongue, blueberry and boysenberry, and brambles harmonize, finishing with firm but rounded tannins.

VINEYARD NOTES

Turner Vineyard is located in Knights Valley, the far east corner of Sonoma County, just north of Calistoga over the Napa County border. Nestled into a tiny hillside, this heritage one acre block is a west facing slope of head pruned old vines. The large canopy protects clusters from hot summer afternoons. Deep, dusty, soft, clay rich soils allow tremendous expression of deep fruits, which in turn also allow us to pick this fruit at very low sugar levels, as seen in this wine's alcohol levels. The head trained vines allow for varying levels of ripeness, creating a myriad of flavor profiles within the spectrum of Gamay.

WINEMAKING NOTES

Picked in the early hours of the morning, Gamay grapes arrive to our winery brisk and cold, where they are hand sorted and 100% destemmed. Berries are then transferred into our specially outfitted submerge fermentation tanks, where submerged cap "grilled hat" racks are installed to hold grape skins under the fermenting juice for the entire duration of the fermentation. We utilize this submerged cap fermentation technique to create maximum opportunity for extraction of skin flavors and tannins. Once fermented dry, free run juice drains directly to barrel, and skins are basket pressed. This wine ages in French oak barrel for 10 months before bottling.

PAIRING IDEAS

Pulled Pork Sliders, or tea smoked duck breast with plum sauce.



AVA: Knights Valley | Sonoma County

VARIETAL: Gamay

AGING: 10 months, 20% new french oak.

HARVEST: September 10, 2022

BOTTLED: July 21, 2023

ALCOHOL: 13.9%

TA: 6.01 g/L

pH: 3.53