



PELLEGRINI

2022 PINOT NOIR R.R.V.

TASTING NOTES

With its tremendous depth of flavors and texture, our Pellegrini Russian River Valley Pinot Noir provides a wonderful showcase of the benefits of blending fruit from neighboring vineyards. The 2022 vintage erupts from the glass with red plum, accentuated by black pepper, bay leaf, and leather. Upon first sip, one is engulfed in juicy pomegranate and red cherry, fennel flower, baking spices, and a long elegant finish with a wisp of chestnut.

WINEMAKING NOTES

The fruit for this wine was hand-harvested and hand-sorted, then the clusters were gently destemmed. The whole berries were tipped gently into small open-top fermenters, where they underwent a five-day period of cold-soak before fermentation. During fermentation, the must was punched down several times daily to achieve gentle extraction. At the end of fermentation, the wine was drained directly to barrels by gravity. Barrel aging took place over 10 months, with a single racking of each barrel off its primary lees in the spring. The wine was handled minimally without pumping to preserve the intricate aromas, delicate layers of flavor and silken mouthfeel of Pinot Noir.

VINEYARD NOTES

A blend of vineyards from Sebastopol Hills and Santa Rosa Plains, our 2022 RRV Pinot Noir exudes the bright red tones and background spice that has become the hallmark of the Russian River Valley.

PAIRING IDEAS

Grilled chicken thigh with soy tamarind glaze.



AVA: Russian River Valley
VARIETAL: 100% Pinot Noir
ALCOHOL: 13.9%
TA: 6.24 g/L
pH: 3.58

PICKED: September 8-9, 2022
BOTTLED: July 21, 2023
AGING: 10 months in 27% new french oak
SOIL: Huichica, Goldridge