



NUNES VINEYARD

Russian River Valley

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Vineyard and Winemaker's Notes

Wendy and I established St. Rose Winery to better understand the transition from our grapes to wine and to reflect the terroir of Nunes Vineyard. Combine weather with shallow sandy clay loam soil, ten different blocks of Pinot Noir on SO4 rootstock, our farming practices, and you have the origin of this rich, flavor-layered Pinot Noir.

In 2007, the eighth leaf and sixth harvest, buds first appeared March 14. A mild spring prompted a nice short period of flowering. Under the loamy topsoil is a layer of clay that stays moist through August. Not this year. Shoot tips stopped growing early July as the grapes turned color. Pruitt Creek, which runs diagonally through the blocks, dried two months early, and the timing of irrigation was crucial though the weather remained consistently cool and sunny. Grapes were harvested at night from September 4 through 10.

In the winery, the fruit cold soaked for five days. Must was hand punched in open top fermenters to maintain temperature and oxygen levels before gently pressing and aging in French oak barrels. Clones and blocks were kept separate through fermentation and cellaring. After 20 months, we selected our favorite barrels, blended them together, and bottled them.

Winemaker

Tasting Notes

Rich garnet red in color. The aromatic nose holds spicy cherry pie with layers of blackberries in the middle. Nicely balanced with a firm structure, this Pinot Noir is medium bodied with layers of cherry, cassis, and hints of pomegranate in the mid-palate, and a spicy yet smooth toast finish.

Wine Profile

Varietal: 100% Pinot Noir

Clones: 35% 115 from Muzio & 3 Oak blocks, 25% 777 from Geyser View & Big Barn Blocks, 25% 667 From Regal Block, 15% 114 from Dorothy's, Home & Windsor Blocks

Appellation: Russian River Valley

Veraison to Harvest: 55 days

Brix at Harvest: 25.4°

Alcohol: 14.6%

TA: .61g/100ml

pH: 3.6

Residual Sugar: Dry

Cooperage: 20 months in 50% new François Frères French oak

Bottled: June 17, 2009

Production: Only 93 cases

Price: \$38

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