



NUNES VINEYARD ♦ TEN BLOCK

Russian River Valley, Sonoma County

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Vineyard and Winemaker's Notes

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

The 2009 season began with a cold, dry December followed by a mild spring with some frosty mornings and a late May rain. Bud burst occurred the third week of March, later than usual. Even so, fruit set at its usual time, hanging through a mild summer that heated up mid-August with two days in the 90's. Count 55 to 60 days from veraison, when the grapes turn purple, and harvest began on September 8 continuing through September 19 with a rain break before the last load. It was a good year to be an early vineyard!

In the winery, the fruit cold soaked for five days. That 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 12 months, we selected our favorite barrels, blended them together and bottled them.

Winemaker

Tasting Notes

An enticing blend of aromas, subtle raspberry, tea, mineral and toast join rich cinnamon and a hint of earth. The velvety smooth entry reveals a focused acidity with bright cherry, cranberry and hints of blue and blackberry pie. Complex layers of toasty vanilla, baking spices, herbs and earth notes appear mid-palate and broaden into the finish. A true artisan wine.

Wine Profile

Varietal: 100% Pinot Noir

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

Appellation: Russian River Valley

Veraison to Harvest: 55 days

Brix at Harvest: 25.4°

Alcohol: 14.6%

TA: .61g/100ml

pH: 3.6

Cooperage: 14 months in 50% new, 1 & 2 year old François Frères French oak barrels

Bottled: December 27, 2010

Unfined and unfiltered

Production: Only 91 cases

Price: \$38

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