



NUNES VINEYARD 777
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. Early on, these barrels of Clone 777 from Geyser View and Big Barn Blocks showed something unique that we didn't want to blend away. After 12 months, we bottled them separately.

Winemaker

Tasting Notes

Aromas of ripe cherry, toasty oak and rich vanilla mingle against a subtle backdrop of rich, warm spices. The velvety smooth mouthfeel offers up deep, rounded flavors of creamy dark cherry, Santa Rosa plum, incense, a touch of forest floor, hints of rose petal and saddle leather. A harmonious balance of plush acidity, softening tannins, luscious fruit and vanillin oak creates a forceful wine with finesse—irresistible.

Wine Profile

Varietal: 100% Pinot Noir

Clones: 100% 777 from Geyser View and Big Barn Blocks

Appellation: Russian River Valley

Veraison to Harvest: 58 days

Brix at Harvest: 24.0°

Alcohol: 13.7%

TA: .61g/100ml

pH: 3.6

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

Bottled: December 30, 2010
Unfined and unfiltered

Production: Only 94 cases

Price: \$40

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