

NUNES VINEYARD • TEN BLOCK Russian River Valley - Sonoma County

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Vineyard and Winemaker's Notes

St. Rose Winery is located in the heart of Nunes Vineyard and was established so I could better understand the transition of our grapes into wine. Our location is unique, often milder during hot and cold spikes than other areas of Russian River Valley. The wine is a culmination of the weather, the shallow sandy clay loam soil, farming practices that nurture the best characters in the grapes, and good basic wine making.

The 2010 vintage began with a very wet winter followed by a mild spring with no frost and regular rainfall. Summer was perfect with foggy mornings and cool sunny afternoons—except for August 24, which spiked to 107 degrees. We irrigated a few days ahead of the heat wave and then watched the vines turn their leaves from the sun. The next day was back to our normal 70's & 80's, the grapes having weathered the heat. Harvest was between September 14 and September 22.

In the winery, the fruit cold soaked for five days. The 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 then bottled the wine.

Judie Vunes

Winemaker

Tasting Notes

Rich, spicy aromatics blend with nuanced fruit and earth notes. Vibrant acidity bathes the palate as it reveals a mix of bright cherry, strawberry and rhubarb. Subtle orange peel, earth, sassafras and caramel add interest and texture as the wine lingers.

Enjoy this wine with smoked chicken, roast turkey or grilled portabella mushrooms stuffed with sausage, herbs and Parmesan cheese.

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 & 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: .68g/100ml

pH: 3.6

Cooperage: 12 months in new, 1 & 2 year old François Frères French oak barrels

Bottled: January 29, 2012 Unfined and unfiltered

Production: Only 94 cases

Price: \$38

St. Rose Winery

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