



NUNES VINEYARD 777  
*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. As in 2009, two barrels of Clone 777 showed something very special that we didn't want to blend away. After 12 months of barrel aging, we bottled the 777 barrels separately.

*Winemaker*

## Tasting Notes

The nose offers beautiful aromas of bright cherry, mocha and spicy vanillin oak. A zesty mouthfeel and silky texture reveal subtle bright cherry woven with cola, rose petal and earth notes. The flavors continue to evolve as they linger on the palate. With additional bottle aging, the distinctive 777 clone qualities will continue to develop and unfold.

Pair this delicious Pinot with a saffron-rich paella, cedar-planked salmon or moussaka.

## Wine Profile

**Varietal:** 100% Pinot Noir

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

**Appellation:** Russian River Valley

**Veraison to Harvest:** 53 days

**Brix at Harvest:** 23.3°

**Alcohol:** 13.3%

**TA:** .68g/100ml

**pH:** 3.6

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

**Bottled:** February 12, 2012  
Unfined and unfiltered

**Production:** Only 43 cases

**Price:** \$40

## St. Rose Winery

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