



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 winemaking.

The 2011 vintage began with a wet winter. A mild spring followed, but with some rain in the middle of bloom which reduced the size and number of bunches. Grape flowers pollinate so fast that between showers we ended up with the perfect cluster count to ripen during the cool sunny summer. By August 12, grapes were about 99% turned with nice cane browning. A little irrigation the first of September let the fruit coast slowly until harvest. The first pick was September 21 from Muzio and Three Oak Blocks — sixty five days past veraison (when grapes turn color). It's the perfect number as the delicate aromas don't develop until days 50 to 60. The last fruit was harvested on the 27<sup>th</sup>, three days before the rain.

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 three of ten barrels, and bottled just 72 cases.

*Winemaker*

## Tasting Notes

Enjoy this wonderful Pinot nose with its nuanced dark fruit, toasty oak and hints of rose petals, earth notes and sarsaparilla. The rich mouthfeel and good acidity balance the complex flavors—dark cherry, rhubarb and bright plum layered with a mineral essence and a touch of licorice.

This youthful wine will benefit from additional bottle aging but is delicious now, especially if decanted. Try pairing it with stuffed mushrooms, pork tenderloin with a cherry sauce or an array of cheeses, such as triple cream brie, gruyere, manchego and chèvre.

## 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:** 60 days

**Brix at Harvest:** 25.1°

**Alcohol:** 14.3%

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

**pH:** 3.6

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

**Bottled:** January 1, 2013  
Unfined and unfiltered

**Production:** Only 72 cases

**Price:** \$38

## St. Rose Winery

5785 Old Redwood Highway

Santa Rosa, CA 95403

Tel: 707-837-1927

Em: wendy@nunesvineyard.com

www.saintrosewinery.com