



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 winemaking.

The 2011 vintage began with a very wet winter. The creek overflowed, depositing sand and pebbles over the vineyard floor. 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. We picked from both blocks of clone 777 on September 26th — 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.

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. Our two blocks of Clone 777 consistently show something special. After 12 months, we bottled two of these barrels into just 54 cases.

Winemaker

Tasting Notes

Rich aromatics of dark fruit, mocha and spice notes mix with hints of dusty tannins and oak. A full, smooth entry reveals bright red fruit with undertones of earth, oak and a trace of citrus. A plush thread of spice weaves through the palate as ripe cherry and other dark fruit tones appear. Beautifully balanced, this wine showcases the charm of the 777 clone and why it is so fun all on its own.

This wine will pair perfectly with cedar-planked salmon or rack of lamb with a garlic and rosemary crust.

Wine Profile

Varietal: 100% Pinot Noir

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

Appellation: Russian River Valley

Veraison to Harvest: 65 days

Brix at Harvest: 23.0°

Alcohol: 13.0%

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 54 cases

Price: \$44

St. Rose Winery

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