



NUNES VINEYARD ♦ TEN BLOCK
Russian River Valley - Sonoma County

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Vineyard and Winemaker's Notes

Named for the place, 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. We planted the ten vineyard blocks of Pinot Noir in the ancient riverbed that was my grandfather's ranch. It is a marble cake of soils from pebbly sand to layers of shallow clay loam. Blocks are distinctly different, and fruit is picked throughout them to match winemaker styles. For this wine, I sample from all the blocks, hence the name, Ten Block.

The 2012 vintage began with one of the driest Decembers on record, sunny but cold, dipping into the twenties right before dawn. Middle March brought a pattern of spring rains as buds began to unfurl. Frost fans ran one full night and twice for a few hours just before sunrise. A mild rain and a bit of wind disrupted bloom, although flowering completed and berries swelled nicely into bunches. Mild weather prevailed the rest of the summer, a little warmer than 2011, but not much—perfect for Pinot Noir. We began picking on September 15, and then resumed on the 28th through October 5, a bit later than recent years.

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 from ten barrels, and bottled just 98 cases.

Winemaker

Tasting Notes

The enticing aromatics offer sweet cherry and spicy vanillin oak with a touch of tea and earth notes. A smooth, full entry leads into a rounded mouthfeel edged by supple tannins and layers of flavors. Dark cherry, sassafras, rhubarb and hints of cranberry and orange zest mingle with threads of creamy vanilla and toasty oak. A spicy essence joins the lingering finish to bring the wine to an elegant conclusion.

Enjoy this Pinot with a garlic-rosemary encrusted rack of lamb or roasted eggplant salad with smoked almonds and goat cheese.

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: 55 days

Alcohol: 13.9%

TA: .67g/100ml

pH: 3.6

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

Bottled: February 12, 2014
Unfined and unfiltered

Production: Only 98 cases

Price: \$38

St. Rose Winery

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