



NUNES VINEYARD 777
Russian River Valley - Sonoma County

2·0·1·4

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. This 777 Clone is picked from from two of our ten blocks.

The winter of the 2014 vintage was dry and cold, but February, was the wettest we can remember. Buds burst early March and we went through spring without frost. Summer was a bit warmer overall compared to 2013, and drier. We harvested 57 days past veraison with brown seeds and canes and leaves starting to turn fall colors. We picked the first two days for our Nunes Vineyard designates and the rest by the end of the week.

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 71 cases.

Winemaker

Tasting Notes

Perfumed aromatics of youthful cherry and dusty tannins mingle with traces of lavender and white floral notes. A bright entry offers a blend of red fruit—raspberry, cranberry, dark cherry and rhubarb—that is integrated with softening tannins and hints of oak. A ripe blackberry and vanilla essence appears near the finish, adding another dimension as the flavors linger on the palate.

Enjoy this Pinot with Parmesan-crust rack of lamb served with a cremini mushroom and shallot couscous pilaf, or pork tenderloin with a pomegranate molasses sauce.

Wine Profile

Varietal: 100% Pinot Noir

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

Appellation: Russian River Valley

Alcohol: 13.6%

TA: .68g/100ml

pH: 3.5

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

Bottled: November 14, 2015
Unfined and unfiltered

Production: Only 71 cases

Price: \$48

St. Rose Winery

5785 Old Redwood Highway

Santa Rosa, CA 95403

Tel: 707-837-1927

Em: wendy@nunesvineyard.com

www.nunesvineyard.com