

# Olivet Grange Vineyards Pinot Noir 2009

INMAN, RUSSIAN RIVER VALLEY, SONOMA COUNTY, CALIFORNIA, USA



## HARVEST & VINTAGE NOTES

The grapes for the 2009 OGV Estate were picked on 4 separate occasions as field blends to create four wines which showcased different ripeness levels. Whole clusters from the last harvest dates were used and formed 20% of the final blend. After 19 months in barrel, individual barrels from each of the lots were selected to form this special single vineyard cuvee. Following a cold soak of 4 days, each of the 3 lots produced from this vineyard was fermented using native yeast and bacteria. Temperatures in the tanks were kept below 80 degrees during the primary fermentations. The cap was punched down three times each day. At the end of fermentation, the wines were pressed and settled overnight before being moved to French oak barrels (primarily Sirugue and Remond). The wines were kept on their fine lees and stirred regularly until they were settled for bottling under screwcap. This is the first vintage where whole clusters were used in the fermenters.

INMAN  
*Family*

GRAPES: 100% Pinot Noir

ALCOHOL: 13.4%

RESIDUAL SUGAR: 0.0

