



RUSSIAN RIVER VINEYARDS

2017 Judy's Block Pinot Noir



Harvest Date:	9/14/2017
Cold soak:	5-7 Days
Oak program:	French Oak
New oak %:	45%
Aging process:	14-16 Months
Secondary fermentation:	Yes
Bottling date:	5/15/2019
Case production:	225
Price:	\$55

Description

Farmed on that same property as the Stony Point Vineyards Pinot Noir, this Pinot is the first in its vintage. Notes of eucalyptus, hints of menthol, and slight traces of lavender and additional fresh herbs emerge from this wine.

Whiffs of ripe lunch fruit, dried cherries and blackberries trail not too far behind. This 2017 vintage is quite fruit forward, with notes of dried cherries being the most prominent. While displaying fruit flavors, subtle hints of smokey and earthy flavors glimpse through on the palate. The balance is outstanding on this wine, and the acidity pairs beautifully with the fruit profiles in this Pinot Noir.

This wine is made for true Pinot Noir admirers and is made to age gracefully over the next 8-10 years.

Appellation

Sebestopol Hills of the Russian River Valley

Unique qualities of vineyard/location

Judy's Block is a 6 acer vineyard. This vineyard is a single vineyard with a single clone. The clone 828 and it makes this wine very unique. The 828 clone usually has a very heavy crop.

Farming technique & maintenance

With the 828 being such a heavy crop, we went into the vines and fruit thinned. Fruit thinning is when you go in and drop some of the fruit. If you leave all of the fruit that is out on the vine, the plants will never be able to ripen because of too much fruit hanging.

Fermentation details

After the 5-7 days of cold soak the wine is inoculated. Then the wine goes through primary fermentation. Once the wine goes through fermentation in tank, we press it off and it gets moved to French oak barrels. Then the aging process begins.

Cooperage

Bell Air, Sirugue, & Mercury