GREGORY
JAMES

2017 Bacigalupi Vineyards Pinot Noir, Russian River Valley, Sonoma County

Tasting Notes: With a lovely crimson hue, the wine immediately makes itself known in the glass with lofty scents of fresh picked berries and dark fruits interlaced with hints of potpourri, sassafras and licorice. The fresh and expressive flavors of ripe blackberry, boysenberry, dark cherry, and raspberry are underscored with nuances of mineral, black truffle, cocoa, cardamom, clove, and a touch of fine-grained oak. The complex flavor profile is balanced with a rich, creamy texture, supple tannins, and a nice burst of bracing acidity leading to a long, dry finish.

Winemaking Notes: Once harvested, the fruit was immediately transported to the winery where both clones (Pommard 4 & Dijon 667) were 100% de-stemmed and placed in a 4 ton open top stainless steel fermentation tank. The must was maintained at 55 degrees F for a 10-day cold soak prior to initiating fermentation. Both clones were co-fermented with native yeast and very gentle cap managements to minimize the tannin extraction and conserve the delicate aromas and flavors. The wine was then moved to 60-gallon French oak barrels to begin malolactic fermentation and 20-month barrel aging process before being bottled in July of 2019.

Vineyard Notes: Helen and Charles Bacigalupi acquired the ranch in 1956 and slowly began to cultivate the existing vines and plant new acreage. Now in their fourth generation of farming they have some of the most sought after fruit in the Russian River Valley. The Bacigalupi Vineyards are in the northernmost portion of the Russian River Valley, closes to the town of Healdsburg and the Dry Creek Valley. The cooler weather and combination of volcanic, alluvial and sedimentary soils create wines of balance and elegance.

Technical Information

Fruit Source: Bacigalupi Vineyards, Russian River Valley, Sonoma County

Varietal: 100% Pinot Noir

Harvested: September 23, 2017

Barrel Treatment: 21 months in 35% New 65% neutral French Oak

Bottled: July 2019

Final Chemistry: 4.9 g/L TA, 3.68 pH. 14% Alcohol

Cases produced: 150