

St. Gregory

2007 Mendocino Pinot Noir



WINERY:	Greg is the grandson of an Italian immigrant grape grower and wine-maker. His father continued the tradition which Greg continues. With training and experience in a number of California wineries, Greg and wife Trudi founded the Graziano Family of wines in 1988. Initially focusing on Tuscan and Burgundian varietals under the Monte Volpe and St Gregory labels, in 2001 they began making Mendocino wines under the Graziano and Piedmontian wines under the Enotria labels.
DESCRIPTION:	This is the 17th release of Mendocino Pinot Noir produced to date. Mendocino County's cool climate produces a very elegant and rich style of Pinot Noir with balanced acidity, dark color, full tannins and very fruity flavors. This wine is dark purple garnet in color and Burgundian in style with rich, full and attractive aromas/flavors of ripe black cherries, plum, toasty oak and hints of earth. Soft tannins, balanced acidity and a rich, velvety mouth-feel produce a luscious wine that is enjoyable now and will develop more complexity with additional aging in the bottle. Delicious companions with this wine are duck with dried cherries, sage-roasted double pork chops with stuffing, and roasted lamb with Mediterranean vegetables.
SOURCE:	The grapes for this wine come from four truly unique vineyards located within three distinct appellations within Mendocino County. 60% is from Lost Creek Vineyards owned by Steve Petrucci located at the 1,200 foot elevation in the mountainous Yorkville Highlands appellation. From high elevation Potter Valley, there are three vineyards located next to Russian River: 5% comes from the Fields Vineyard, 20% from Naughty Boy Vineyard, 9% from the McMenemy Vineyard and the remaining 6% is from the Testa Vineyard in eastern foothills of Capella Township.
BLEND:	100% Pinot Noir
COOPERAGE:	After crushing, approximately 20 percent of the grapes were added whole-cluster to cold soak for four days before fermentation. Some of the lots were allowed to ferment with their indigenous yeast. The must was punched down twice daily for an average of two weeks to gently extract color, flavor and tannins. After a gentle pressing, the wines were racked into small 25% new French oak barrels where they finished malolactic fermentation with their indigenous malolactic bacteria. The wines were aged on their secondary lees for 15 months; then egg white fined.
HARVEST:	All fruit was hand-harvested between 24 and 25 degrees brix.
BOTTLED:	March 5, 2010
PRODUCTION:	1,140 cases
ANALYSIS	Alcohol 13.5%, TA .70, pH 3.70, RS .4%

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