

SAINT GREGORY

2021 PINOT NOIR Mendocino County

Background

This is the 29th release of our Mendocino Pinot Noir. 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. Our style is much more French Burgundy than California.

Vineyards

The grapes for this wine come from 3 truly unique vineyards located within 2 distinct appellations within Mendocino County. 15% percent of the blend is from Valley Foothills Vineyards managed by the veteran grape grower Casey Hartlip, located in the heart of the Anderson Valley. 25% is from the Costa Vineyard, located in the Comptche appellation, which the native Americans called "in the valley among the hills". Comptche is located just northwest of the Anderson Valley and has a similar cool climate. 60% percent is from our Nube Bianco Vineyard located at the headwaters of the Russian River in the high elevation Potter Valley.

Winemaking

All of the fruit was hand-harvested between 24 to 25 degrees brix. After crushing, approximately 20 percent of the grapes were added whole-cluster to cold soak for 4 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 14 days to gently extract color, flavor, and tannins. After a gentle pressing, the wines were racked into 25% new French oak barrels where they finished malolactic fermentation with their indigenous malolactic bacteria. The wines were aged on their secondary lees for 24 months.

Winemaker Comments

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.

Winemaking Data

Harvest

Date: October 4th - 25th

Fermentation & Aging

Fermentation: 4 days of cold soak, punched down twice a day for 14 days in stainless open top fermentors
Aging: 24 months in French and Burgundy barrels (25% new)

Wine

Blend: 100% Pinot Noir
Alcohol: 14.2%
Total Acidity: 6.1 g/L
pH: 3.72
Residual Sugar: 0.6 g/L

For Additional Information

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Food Pairing:

Delicious companions with this wine are duck with dried cherries, sage-roasted double pork chops with stuffing, and roasted lamb with Mediterranean vegetables.