



Bella Vigna Pinot Noir
Russian River Valley
2010

Vineyard Character

The fruitful Russian River Valley is filled with Edens for growing Pinot Noir. Gardens of vinifera are dotted throughout this lush valley, resplendent in their supreme capability to produce exquisite wine. These delightful paradises are exactly where our vineyards have been planted. The Bella Vigna Pinot Noir is a select blend of some of these plantings.

The grapes are picked between 25 and 27 degrees brix to ensure mature ripe fruit flavors. After picking, the whole berries undergo a long cool fermentation to generate skin contact and expose fruit character, being fermented with wild yeast. The juice is transferred into oak barrels with a touch of residual sugar remaining to complete the fermentation process in barrel until dry. It rests in 75% new French oak on its gross lees for one year. The wine is neither heat nor cold stabilized, and is un-fined and un-filtered.

Case Production: 492

Tasting Notes

The 2010 Bella Vigna Pinot Noir has aromas of spicy cherry, cinnamon and lavender. Flavors include cherry cola, strawberry and red cherry fruit.

Winemaker: Bryan Kvamme

Consulting Winemaker: Helen Turley