



Bella Vigna Pinot Noir
Russian River Valley
2011

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 65% 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, clarified only by racking before bottling.

Case Production: 624

Tasting Notes

The 2011 Bella Vigna Pinot Noir has aromas of clove spice, dried cherry, and nutmeg. This medium bodied wine has firm acidity and flavors of red and black cherries and orange rind.

Winemaker: Bryan Kvamme

Consulting Winemaker: Erin Green