



Bella Vigna Pinot Noir
Russian River Valley
2012

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 with wild yeast, to generate skin contact and expose fruit character. 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 70% 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: 738

Tasting Notes

The 2012 Bella Vigna Pinot Noir exhibits a nose of currant, cherry, licorice and savory tapenade. The palate is supple black and red fruits, generously structured for early enjoyment.

Drink 2014 – 2019.

Winemaker: Bryan Kvamme

Consulting Winemaker: Erin Green