

Cobden Wini

2015 Russian River Valley Pinot Noir

100 cases produced

Winemaker Notes

Minimal sulfur is used throughout the wines aging, with final total sulfur levels less than 50 ppm. Free sulfur was at about 19 ppm at bottling. pH at bottling was 3.57 with a TA of 6.3 and VA was 0.76 g/l. Alcohol was measured to be 14.0 alc/vol. Lots were inoculated using Melody yeast (by CH Hansen) and Assmanhausen yeast (by Lallemmand). Fermentation saw maximal temperatures of 88 degrees. Malolactic fermentation was allowed to happen naturally and was complete by December 2015. Wine was aged in 50% new French oak 228L barrels by Rousseau and Gauthier for 11 months with a monthly batonage. Bottled unfinned and unfiltered.

Vineyards

The 2017 Russian River Valley Pinot Noir was produced using fruit from two vineyards in the AVA: Moore Family vineyard, Sullivan Family Vineyard, and Hogan's Run vineyard. The three vineyards form somewhat of an equilateral triangle in the Russian River Valley AVA and thus each have their own unique characteristics and impacts to the fruit and finished wine.

Technical notes

Barrel Description: 50% new French Oak, 50% once used French Oak, Gauthier and Rousseau cooperages

Barrel aging: 11 months on the lees, with a monthly stirring

Variety: 100% Pinot Noir

Clones: 777, 667, Pommard

pH: 3.57

TA: 6.3 g/L

Alc: 14.0%

VA: 0.76 g/L

