



NUNES VINEYARD • TEN BLOCK

Russian River Valley - Sonoma County

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Vineyard and Winemaker's Notes

Named for the place, St. Rose Winery is located in the heart of Nunes Vineyard and was established so I could better understand the transition of our grapes into wine. Our location is unique, often milder during hot and cold spikes than other areas of Russian River Valley. We planted the ten vineyard blocks of Pinot Noir in the ancient riverbed that was my grandfather's ranch. It is a marble cake of soils from pebbly sand to layers of shallow clay loam. Blocks are distinctly different, and fruit is picked throughout them to match winemaker styles. For this wine, I sample from all the blocks, hence the name, Ten Block.

The winter of the 2014 vintage was dry and cold, but February, was the wettest we can remember. Buds burst early March and we went through spring without frost. Summer was a bit warmer overall compared to 2013, and drier. We harvested 57 days past veraison with brown seeds and canes and leaves starting to turn fall colors. We picked the first two days for our Nunes Vineyard designates and the rest by the end of the week.

In the winery, the fruit cold soaked for five days. The must was hand punched in open top fermenters to maintain temperature and oxygen levels before gently pressing and aging in French oak barrels. Clones and blocks were kept separate through fermentation and cellaring. After 12 months, we selected from ten barrels, and bottled just 51 cases.

Winemaker

Tasting Notes

Seductive aromatics of red fruit mingle with baking spices and dried herbs to create a fitting entry for our 2014 Ten Block Pinot. The mouth reveals layers of flavors offering complexity and a sense of elegance. Subtle loamy earth notes play off the inviting mix of fruit—spicy cherry, youthful raspberry, dark plum, pomegranate arils and fresh rhubarb. The smooth mouthfeel, slightly spicy texture, deep, delicious flavors, supple tannins and integrated oak provide a sophisticated, balanced Pinot that is dangerously easy to sip.

Enjoy pairing it with garlic and rosemary infused leg of lamb, or a creamy wild mushroom risotto with freshly grated Parmigiano Reggiano.

Wine Profile

Varietal: 100% Pinot Noir

Clones: 35% 115 from Muzio & 3 Oak blocks, 25% 777 from Geysers View & Big Barn Blocks, 25% 667 From Regal & Muzio Blocks, 15% 114 from Dorothy's, Windsor & Home Blocks

Appellation: Russian River Valley

Alcohol: 14.5%

TA: .68g/100ml

pH: 3.6

Cooperage: 12 months in new, 1 & 2 year old François Frères French oak barrels

Bottled: November 14, 2015
Unfined and unfiltered

Production: Only 51 cases

Price: \$44

St. Rose Winery

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