



PICO & VINE

2017

RUSSIAN RIVER VALLEY PINOT NOIR



VINTAGE

2017 started out similar to the previous year with an abundance of rainfall followed by a balmy spring allowing for a great start to the season. As the year progressed, vines were fortunate to not have any frost damage and temperatures rose leading to a great start to harvest. Warm days and cool nights allowed for adequate cluster development, followed by late rains leading the grapes to optimal brix levels. Extended hang time allowed for mature, ripe fruit and balanced acidity with well-developed tannins.



WINEMAKING

We only harvest grapes for this wine during the late evening and early morning when they are at their coolest temperature which protects the delicate fruit flavors. Once at the winery, grapes were destemmed, cold soaked and kept as whole rather than crushed berries in order to enhance the wine's fresh berry flavors. After fermentation, we aged the grapes in 30% new French Oak barrels for 11 months prior to bottling.



SENSORY PROFILE

Aromas and flavors of cherry, plum, a touch of spice with rich hints of vanilla carry through to the palate with a silky-smooth finish. This Pinot Noir displays dark fruit flavors, the classic style of the Russian River Valley.



RECOMMENDED FOOD PAIRINGS

This Pinot Noir is delicious on its own, or pair with pan seared salmon and creamy polenta topped with sauteed seasonal vegetables.



TECHNICAL DATA

APPELLATION: Russian River Valley

VARIETAL COMPOSITION: 98% Pinot Noir, 2% Petite Sirah

TOTAL ACID: .53 g/100ml

pH: 3.71

ALCOHOL: 14.0%



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