



RUSSIAN RIVER PINOT NOIR

Rolando is passionate that the Russian River Valley provides one of the world's best micro-climates for Pinot Noir. The cool climate allows for a long growing season resulting in rich and concentrated grapes.

STARTING IN THE

VINEYARD

The 2018 growing season started after abundant February rains, followed by a mild spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences at night, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for the fruit to accumulate flavor complexity.

TO THE

CELLAR

Once the grapes are destemmed they are fermented in chilled steel tanks to preserve the fresh fruit and rich flavors. Remarkable color and ripe tannins come from 25 days of skin contact followed by natural fermentation; this wine is unfiltered and unfined, bringing you all that Mother Nature can express.

IN YOUR

GLASS

A vibrant deep ruby in color, this Old World-style wine has alluring aromas of dark cherry, blackberry, cranberry, vanilla and wet clean earth. The compelling flavors of juicy red fruit kissed with oak are delivered with refreshing acidity and ripe tannins followed by an exceptionally long and persistent finish.

ON YOUR

TABLE

For Rolando, this wine screams for the rich and savory complexity of Lorena's Pork Mole with handmade tortillas. Moderately flavored cheeses such as Gruyere, aged Cheddar or Gouda present a beautiful finale to your meal.



Vintage 2018

Varietal 100% Pinot Noir

Appellation Russian River

Vineyard Castiglioni

Oak 50% new French oak

Aging 15 months

Alcohol 14.5%