

BARNETT VINEYARDS
Spring Mountain District
NAPA VALLEY

Pinot Noir
Tina Marie Vineyard
Green Valley of the Russian River Valley
2018

Harvest Dates:	September 21 st , 2018
Grape Source:	100% Tina Marie Vineyard Green Valley AVA of the Russian River Valley
Clonal Blend:	46% 115, 32% 777, and 22% 667.
Aging:	10 months in French Oak Barrels 50% new
Alcohol:	13.7%
Yeast:	RC212 and indigenous
Production:	34 Barrels
Release Date:	September 2019
Winemaker:	David Tate

Vineyard Notes: During the ripening season of 2018 we had the type of amazing weather in Green Valley that shows why it has earned an AVA of its own. While very warm inland the Tina Marie Vineyard is twelve miles from the ocean. Here we are perfectly cool and foggy in the morning with warm afternoon sun. The combination of this perfect climate and the gold-ridge limestone soils for this single vineyard Pinot Noir allows us to pick late into September with balanced flavor, acid and alcohol.

Winemaker Notes: All three clones were cold soaked for 5 days in small open top fermenters. After the cooling was shut off all three clones started fermenting on their own, providing an additional level of complexity. As the indigenous yeast slowed all three were inoculated with RC212, a Burgundian yeast strain. Gentle restricted pump overs occurred for eight days. After draining and pressing the wine was allowed to sit on its lees for 2 months in barrel and closely monitored for any changes in flavor profile, allowing for an added layer of complexity.

Tasting Notes: The 2018 Tina Marie is lighter in color with more of a deep ruby core vs dark purple, with very pronounced aromatics. Fresh blueberries, light plum, cherry blossom as well as cinnamon stick and white pepper are all prominent on the nose. The wine is soft and silky with more pomegranate and gravel minerality on the palate. The tannins are soft and elegant, with very balanced acidity. The finish is long and of bright cherry. This is a beautiful wine that can be enjoyed in its youth but would benefit from 5-6 years in the cellar (2024-2025).