

# BARNETT VINEYARDS

*Spring Mountain District*

NAPA VALLEY

## Pinot Noir

Tina Marie Vineyard

Green Valley of the Russian River Valley

2023

<b>Harvest Dates:</b>	October 6 <sup>th</sup> , 2023
<b>Grape Source:</b>	100% Tina Marie Vineyard Green Valley AVA of the Russian River Valley
<b>Clonal Blend:</b>	48% 115, 29% 667 and 23% 777.
<b>Aging:</b>	10 months in French Oak Barrels 50% new
<b>Alcohol:</b>	13.5%
<b>Yeast:</b>	Indigenous, RC212, and Assmanhausen
<b>Production:</b>	25 Barrels
<b>Release Date:</b>	November 2024
<b>Winemaker:</b>	David Tate

**Vineyard Notes:** The 2023 growing season started off with a gift, a lot of rain. This broke a four-year drought and started the vines off in the right direction. All together it was a very cool year, from January to July. The cool weather delayed both budbreak and flowering August warmed up some and fortunately we also had a warmer than normal September. October 6<sup>th</sup> was the latest that we have ever picked our Pinot Noir. The extended hang time due to the cooler weather and fog laden area of green valley allowed longer flavor development. This is an amazingly expressive wine.

**Winemaker Notes:** Clone 115 was put into a tank alone, while clones 667 and 777 were co-fermented in the same tank. Both tanks were cold soaked for 5 days in small open top fermenters. When we shut the cooling off, we let the indigenous yeast begin fermentation allowing a unique level of complexity. Following this we inoculate with RC212, a Burgundian yeast and Assmanhausen a German yeast. Gentle pump overs occurred twice a day for ten days, one with air exposure and one closed off. After draining and pressing the wine we put the wine into barrel to go through malo-lactic fermentation on its lees, leaving the wine for two months. The extended sediment contact allows for an additional layer of complexity. A range of coopers contributed to the 50% new French oak used.

**Tasting Notes:** There is a beautiful deep ruby color to the 2023 Tina Marie Pinot Noir. Being a cooler year the aromatics are much more complex with less immediate fruit. Pomegranate and red cherry blossoms fill the glass matched equally by cola and vanilla bean. There is cinnamon and caramel around some great gravel minerality. The mouthfeel for a Pinot is so full and silky due to the five-day cold maceration. There is some darker cherry flavors and strawberry jam on the palate. The tannins are present balanced by some elegant firm acidity. This pretty wine will age nicely over the next 7-8 years (2031-2032).