

BENT OAK

WINERY



Pinot Noir

RUSSIAN RIVER 2018 RESERVE

The Wine:

Our Pinot Noir grapes come from Windsor Oaks Vineyard, just south of Healdsburg, California. This vineyard splits itself between Russian River and Chalk Hill with the Pinot growing on the mid-elevation vineyard blocks. Our Pinot Noir is from Clones 115 and 667 grapevines and exhibits a rich aromatic nose full of black fruit, cassis, hints of leather, tobacco, and brooding earthy notes. We age our Pinot in older French Oak barrels that allow the wine to breath and mature gracefully.

AVA:

With parts of the AVA located less than 10 miles from the Pacific, the climate of the Russian River AVA is characterized by cool morning fog that rolls in from the ocean through the Petaluma Gap and burns off during the day. The cooling influence of the fog is responsible for the large diurnal temperature variation, with nighttime temperatures dropping by as much as 35 to 40 degrees Fahrenheit from daytime highs. The Russian River is a rain-fed waterway that swells in the wintertime and provides vital irrigation to the region's vineyards during the dry season in late spring. In the summertime, the warmth of the season is tempered by the maritime influence of fog which facilitates a long, slow ripening period and limits the risk of over-ripeness or "baked" flavors in the grapes. Harvest in the Russian River Area often takes place at later dates than in its neighboring regions. The central and western reaches of the AVA are the coolest, and tend to be most extensively planted with Pinot Noir, Chardonnay, and Viognier.

Wine Maker's Notes:

We fermented our Pinot using a strain of yeast originating from the Burgundy region of France, then took the wine through full malolactic fermentation. Pinot Noir tends to readily take up oak characteristics, so we carefully choose barrels (mostly older French Oak) so the wine can mature gracefully with good structure and framing.

Recommended Food Pairings:

Roasted turkey, duck, fatty fish such as salmon, as well as pasta dishes.

Technical Data:

pH – 3.72 TA – 0.50g/100mL SO₂ – 70 mg/L A/V – 15.1%

Production:

473 cases

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