

Belle Glos

2015 DAIRYMAN PINOT NOIR RUSSIAN RIVER VALLEY • SONOMA COUNTY

MY GOAL WITH EACH OF THE BELLE GLOS SINGLE-VINEYARD PINOT NOIRS IS TO EXPRESS THE UNIQUENESS OF EACH VINEYARD SITE AND CRAFT A GENUINE STYLE OF CALIFORNIA PINOT NOIR THAT IS LAYERED, COMPLEX, FRUIT-FORWARD AND RICH. OUR DAIRYMAN VINEYARD IN THE RUSSIAN RIVER VALLEY ON THE SONOMA COAST IS THE MOST RECENT ADDITION TO OUR BELLE GLOS TRIO OF PINOT NOIRS. WE'VE FOUND THIS VINEYARD TO BE WELL SUITED TO PRODUCING A WINE WITH OUR SIGNATURE STYLE.



JOSEPH WAGNER, OWNER & WINEMAKER

THE VINEYARD

Once a dairy farm and pastureland, this vineyard has realized its greatest potential as a prime, virgin Pinot Noir vineyard. It was first planted in 2000 to a mix of Dijon clones 116, 667 and 777, all grafted on low-vigor rootstock 101-14. I have been working with this vineyard since 2003 and have always been impressed by the quality of the Pinot Noir it produces. Dairyman sits in the southern alluvial plains of the Russian River Valley near the ocean, a region where cooling fog comes in through the Petaluma Gap in the morning and once again in the evening. Afternoon breezes help to soften the effects of the warm sun. In Dairyman, each vine has been trained up on a vertical shoot position (VSP) trellis, which both limits the growth and opens up the typically congested fruit zone. The combination of low-vigor rootstock and alluvial soil stress the vines, while the cool, coastal climate creates a long growing season that brings about small, concentrated and flavorful berries.

THE 2015 GROWING SEASON

Rainfall prior to the 2015 growing season was normal, which helped replenish the soil profile after several years of minimal rainfall. Spring began with warm weather in March causing early bud break and vine growth. The sustained warmth in March and April created even growth of the grapevine canopies. As the season progressed, the weather cooled and the grapevines responded by setting a very small crop. Summer was characterized by mild and even temperatures and persisted through into Fall. The crop ripened about three weeks earlier than normal.

WINEMAKING

We harvested early in the morning so the fruit would arrive at the winery while the grapes were still cool to preserve the vineyard-fresh flavors. After de-stemming but not crushing the berries, we cold-soaked the fruit for up to two weeks to soften the skins and allow for ideal extraction. During fermentation in a combination of closed and open-top stainless steel fermenters, we used both punch-downs and pump-overs to extract color and tannins, and also to control temperatures and maximize flavors. We barreled only the free-run, discarding the press, then aged the wine in 100% French oak (60% new, 40% seasoned) for up to nine months. After racking the wine once malolactic fermentation was complete, we racked it a second time before making the final blend.

TASTING NOTES

Bright crimson red in color. Aromas of black cherry and ripe plums combine with subtle notes of dried herbs and smoke. The palate entry shows flavors of cranberry, fresh raspberry, and ripe cherry, complemented by hints of vanilla and baking spice. A balance of savory, cedar and cocoa powder on one side, and sweet, fig jam and ripe blackberry on the other, round out the mouth-feel. The overall impression is one of ripe red and black berry fruit flavors, great structure, smooth tannins and a lingering fresh finish.



I named this wine in honor of my grandmother, Lorna Belle Glos Wagner, who inspired and guided me.

SOIL:
Wright loam

CLIMATE:
Cool fog, sunny

GROWING SEASON:
*(bloom to harvest)
May 18–Sept. 26, 2015*

AVERAGE HIGH TEMP:
75.7°F

ELEVATION:
75-85 ft.

RELEASE DATE:
June 2017