

# Belle Glos

## 2017 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 115, 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 2017 GROWING SEASON

After a very wet winter that saw record amounts of rain and replenished reservoirs, this growing season kicked off with classic Russian River Valley conditions in the vineyards. Instead of very warm weather in February and March, as we've experienced the past few years, temperatures remained cool to cold from late winter into early spring. Cloudy skies gave way to mild spring sunshine, followed by a hot summer with three late-summer heat spikes. Fortunately, the high daytime temperatures were offset by cool nights, giving the grapes a chance to recover from the heat. We saw an average-sized crop of Pinot Noir, with flavors of rich, black fruits.

### 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 aged the wine in 100% French oak (60% new, 40% seasoned) for up to nine months. After the wine underwent malolactic fermentation, we racked it twice before making the final blend.

### TASTING NOTES

Dark ruby red in color with satisfying aromas of boysenberry, dark cherry and mulberry along with delicate hints of baking spices, dill, cola, nutmeg and vanilla. On the palate, bold flavors of cranberry, ripe plum, cherry and super-ripe strawberry are uplifted by gentle notes of cocoa powder and sweet fig for a generous and silky mouthfeel. This tremendously complex and broad-shouldered wine finishes with grace.



*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 22– Oct. 13, 2017*

AVERAGE HIGH TEMP:  
*73.7°F*

ELEVATION:  
*75-85 ft.*

RELEASE DATE:  
*June 2018*



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