



**B CELLARS**

vineyards and winery

NAPA VALLEY

# Manzana Vineyard

100% pinot noir

**2015**

**175 cases**

VINEYARD	Manzana
VARIETAL	Pinot noir
APELLATION	Russian River Valley
HARVEST DATE	September 3
BRIX	27.9 & 25.0

## *Kirk Venge's Notes*

*Our 3rd release of Pinot Noir hails from the famed Dutton Ranch Manzana Vineyard. The final blend is composed of two clones, uniting to create a rich and well-rounded pinot noir. The dazzling garnet color of this wine is indicative of its concentrated red fruit profile. Aromas of red cherry, raspberry, violets, and cedar lift from the glass. The texture is focused with well-defined flavors of cherry, vanilla, and bramble. The silky tannins are complemented by bright acidity that is carried through the lengthy finish.*

B Cellars Vineyards and Winery

703 Oakville Cross Road ~ PO BOX 84

Oakville, California 94562

# ***Crafting the Manzana vineyard pinot noir***

## ***Philosophy***

Part of our Signature Series, our 2015 Dutton Ranch Manzana Vineyard Pinot Noir is a perfect addition to our single-vineyard designates. Two clones, 777 and 828 were used to create this well balanced Pinot Noir. Manzana vineyard located in Green Valley and is owned and operated by the Dutton family. The climate in Green Valley is the coolest region of the Russian River Valley. The vines are planted in the Goldridge soil series, a fine sandy loam, which is arguably the best soil for producing great Pinot Noir grapes.

## ***Harvest***

The fruit is hung on the vine until it reaches its optimum ripeness of both flavor and Brix (measured sugar concentration). It is then carefully hand harvested early in the cool hours of the morning into .5-ton macro bin boxes.

## ***Winemaking***

Carefully de-stemmed and hand sorted, the whole berries are moved to an open top tank for a 5 day cold soak prior to the onset of fermentation. Using native yeast, the total fermentation time was 18 days in open top tank. The barrel program is 40% tight grain new French oak for a total of 14 months.

## ***Results***

- ~ Final wine values are 14.9% alcohol; 0.59g/100mL Titratable Acidity and 3.69 pH.
- ~ Unfiltered and Unfined.
- ~Bottled on February 3, 2017