

FOPPIANO VINEYARDS

ESTATE PINOT NOIR 2019

Russian River Valley, California

FOPPIANO
VINEYARDS



TASTING NOTES: The 2019 Pinot Noir is developing beautifully, showing signs of further improvement in the bottle. Fruit and spice dominate the authentic Pinot Noir aromas leading to flavors that match the aromatics. The smooth tannins give way to a balanced, soft finish that showcases the layered complexity from the whole cluster fermentation.

VITICULTURE: Located just south of Healdsburg, Foppiano Vineyards sits on 160 acres in the acclaimed Russian River valley. Cool morning fog and warm summer days create an ideal microclimate for grape growing. The vineyards planted with Pinot Noir grapes are on the cooler land close to the Russian River.

VINIFICATION: To produce a wine with Pinot Noir's authentic varietal character, the fruit was harvested at a slightly lower level of sugar. This enhances the red fruit flavors, acid and ageability of the wine. A cultured yeast called Assmanhausen is used in fermentation process as it ferments very slowly, allowing for the absorption of delicate flavors and aromas. The wine was aged for 16 months in tight-grain French oak, 35% new, to improve the stature of the finished wine without overwhelming it.

INTERESTING FACT: 2021 marked Foppiano Vineyards' 125th anniversary. Now in its 6th generation, in the early days Louis J Foppiano was key in the formation of the Russian River Valley AVA.

FAMILY: As one of the founding members of the Russian River Valley AVA and Sonoma County's oldest continually operated family-owned winery, Foppiano knows what it takes to make good wine. Acumen and intuition have guided this winery to good decision making since its founding in 1896 by Giovanni Foppiano. The winery survived the turbulent Prohibition era by selling home winemaking kits in the 1920s, and today, the fifth generation Foppiano, Paul, is President and Vineyard Manager.

PRODUCER: Foppiano Vineyards

REGION: Russian River Valley

GRAPE(S): 100% Pinot Noir

ALCOHOL: 14.5%

TOTAL ACIDITY: 5.82 G/L

RESIDUAL SUGAR: 1.1 G/L

pH: 3.65