

# TRIONE *Vineyards & Winery*



## Winemaker's Tasting Notes

*Scot Covington - Winemaker*

### Trione 2018 Russian River Valley Pinot Noir

The 2018 vintage will be one described by poets and songwriters...it was a season of dreams. The harvest began in earnest the second week of September, which is considered normal in most years, but for the past three or four harvests it would seem late. The season was of almost perfect pace and timing, with fruit ripening on a gradual scale which allowed for a much more relaxed tenor to the usual more frantic time of year. The term "hang-time" gets used a lot in describing harvests, but 2018 sure proved to be the harvest of hang-time. A moderate summer, leading to a moderate fall weather pattern allowed for full flavor development across all varieties.

**Cases produced: 1,654**

**Winemaking:** Traditional techniques such as open top fermentations and hand plunging the cap during primary fermentation were implemented. To accentuate the fruit component, twenty percent of the grapes were added -whole cluster- to the bottom of the fermenter. The cuvee or blend is a mix of clones from our Russian River Ranch. The clones chosen were UCD37, 667, 114, 115 and 777. Each clone brings to the blend its own distinct characteristics; UCD37 is bold and full bodied, 667 is bright and aromatic, 114 is bright, berry dominate, Clone 115 tends to be more fruit forward with rich color and the 777 adds pronounced Pinot Noir aroma, good color and a silky texture to the blend.

Alcohol: 14.5percent by volume

TA: 6.20 g/l

pH: 3.79

**Tasting Notes:** Pinot Noir is a beautiful wine, it's one of my favorite varietals to work with. The Trione 2018 Russian River Ranch Pinot Noir is an excellent example of the variety. While Burgundian in origin, the Trione Pinot shows its Russian River boldness and perfect fruit expression. A great complexity of earthiness, fruit forwardness, and elemental boldness, this wine is very expressive. It lingers on the palate for a smooth, light to medium bodied mouthfeel. Pair this with your favorite roasted duck or turkey dishes, dried fruits, hard cheeses, or drink on its own. Salute!

*"Three generations, decades of farming, five ranches.  
Our family is deeply rooted in Sonoma County."*

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