

VTPR

VinTap - peregrine ranch - River Myst Haven



River Myst Haven sits in the heart of the beautiful and serene Russian River Valley. Our view overlooks the natural splendor created by the waterway that gives this area its name. The Russian River Valley AVA is one of the few places in the world that offers a climate and terroir perfect for the difficult-to-grow Pinot noir grape.

2016 Pinot Noir

VINTAGE:	2016
APPELLATION:	Russian River
BLEND:	100% Pinot Noir
WINEMAKING:	We pick at a lower brix level to retain a nice acidity in the finished wine. The grapes are harvested by hand in the cold, foggy, early morning hours. We destem but do not crush the grapes. From there, the wine goes to a stainless steel tank at 50 degrees to cold soak for 4 days. After that, the tank is allowed to naturally warm up as the native fermentation starts. Fermentation takes around 10 days and then we gently drain and press off the skins. The wine is put directly to a mix of new and used French oak barrels where it stays for 11 months until being bottled unfiltered and unfiltered.
TASTING NOTES:	The nose starts out with aromas of black cherry, currant, sandalwood and hints of coconut. The palate is full of warm baking spices: all-spice, clove, and a touch of cinnamon plus bright berry notes and some sour plum. The finish is lingering and inviting.