

Making Wines with a "Sense of Place"

We strive every year to create wines with a *sense of place*. What does that mean you ask? To us it means creating a connection between the wines we make and the earth upon which our grapes are grown. How does this translate to enjoying our wine? To think of it in simple terms, a berry off the grapevine should reflect the same flavor in a finished wine. As a wine drinker there should always be a consistency in the flavors that you experience. When you bite into a fresh berry right off the vine, and then taste the wine made from that berry the two flavors should be the same.

Bite of berry, sip of wine = same flavor.

Much of the consistency found in wine can be attributed to the clones that are used in the vineyard. Clones can best be described as subtle variations within a varietal. As grape growers and wine makers we strive to bring out the specific varietal character as well as clonal character in each of our wines. Each year we use the same clones for our Pinot Noir program: The Wenté Clone and The Pommard Clone.

For our Spring Release we bring you our first '07 wines, a year known for producing some of the best wines of the decade. It takes an almost ideal growing season to be able to bottle clones separately. In 2007 we experienced very moderate temperatures and a consistency in the weather that created wines with unparalleled balance. In this shipment we are sending to you our first independently bottled Wenté Clone Pinot Noir.

When you produce a wine that is not only a single vineyard but a single clone there is not much to hide behind. Every little nuance is out in the open, and raw flavor profiles are front and center. When you enjoy our 2007 Wenté Clone Pinot Noir you can truly experience the art of winemaking in its purest state. There is no blending of vineyards, appellations, clones or rootstocks. You as a wine drinker are at last able to make a genuine connection to not only the vineyard but also the varietal itself, Pinot Noir.

At Bacigalupi Vineyards we grow 4 different clones of Pinot Noir and 2 sub clones. Each of these clones offer specific flavors, color and texture. Below, we give you some insight into the specific clones that we grow and what makes each one unique.

Wenté - Easily the favorite clone we grow because of its history and bright purple color when it's picked into the bins at harvest. Originally brought over by the Wenté family from France in 1912 the clone slowly made its way around several Livermore vineyards until it was certified by UC Davis. Our oldest block of Pinot is planted to the Wenté Clone and dates back to 1964. Wenté clones tend to ripen early and are usually harvested first. In wines this clone is known for producing great flavor profiles and color. The Wenté Clone is also common in Chardonnay plantings.

Pommard - The only clone in the Davis repertoire whose origin is cuttings taken directly from a producing European vineyard. Our Pommard clones were cuttings taken from Sainsbury Winery in the 1960's. The majority of our vineyards planted to Pommard is the original clone, UCD 4 known for producing wines with pure, dark intense fruit, medium spice and a good mid palate.

Dijon- From the Cote d'Or region in Burgundy. Dijon clones are the most recent and best documented imports from France. We currently have 2 different generic selections of the Dijon clone: 667 and 777. These clones are often appreciated for their impressive fruit concentration and have created great enthusiasm with more recent availability.

Wadenswil- (pronounced *Wad-ens-ville*) originates from Switzerland and was imported to the US in the 1950's. Several collections of this clone are planted widely but 2A is the clone that we produce, prized mostly for its high-toned berry fruit and notable perfume.



Photo by John Klysinski

We hope you enjoy our wines!

Dijon and Soy Oven Baked Steelhead

Living and growing up so close to the Russian River, fishing was always something I enjoyed doing as a child. Now married to a fisherman, winter time also means steelhead fishing. Steelhead are a species of salmon native to the Pacific region and they are the most common fish caught in the Russian River. We like steelhead because it has a nice round texture and a more mild fish flavor than regular salmon.

Serve with our 2007 Wente Clone Pinot Noir

- 1 1/2 lb fresh Steelhead (or Salmon)
- Kosher Salt
- Fresh black pepper
- 2 cloves of garlic minced
- 1/4 cup soy sauce
- 1/3 cup Dijon mustard
- 2 tablespoons wholegrain mustard
- 2 tablespoons honey



Pre heat oven to 350 degrees. Pat Steelhead dry with a paper towel season with salt and pepper. Line baking sheet with foil. Whisk together garlic, soy sauce, mustard and honey in a small bowl. Place salmon on baking sheet. Cover salmon with 1/3 Dijon-Soy mixture. Place salmon in oven for 10 minutes. Baste with remaining mixture and cook additional 10 minutes. Serve with white rice and steamed broccoli. Bon Appétit!

Serves 6

Recipe by: Nicole Bacigalupi

The Free Run Club

Tasting notes for the default shipment

New Release Wine

2007 Wente Clone Pinot Noir Bacigalupi Vineyard, Russian River Valley
Referred to as the "Pinot Pioneers" Charles and Helen Bacigalupi were one of the first growers to plant Pinot Noir in the Russian River Valley. Charles took the advice of industry colleague and friend, Paul Heck and began to plant Pinot Noir and Chardonnay due to the areas cooler climate. This is our first 100% Wente Clone Pinot Noir. A mere 418 cases were produced.

From Our Library

2005 Zinfandel Bacigalupi Vineyard, Russian River Valley

Awarded 89 points by the Wine Enthusiast.

Moderate temperatures through harvest allowed the development of deep, rich flavors and color, the ideal growing season. This wine exhibits notes of juicy boysenberry and black raspberry with slight earthy overtones. Vibrant fruit characteristics mingled with some spice, this wine encompasses the promise of great age ability.



News and Events



2nd Annual Single Vineyard Night
June, 4th 2011 at Thomas George
Winery, hosted by the Russian River
Winegrowers. Come check out the only
event that focuses on Single Vineyards



Grape to Glass "Where Creative Juices Flow!"
August 19th-21st 2011
Russian River Valley