Julia James

Pinot Noir

100% Pinot Noir

Julia James is a tribute to the future. Named for the fifth generation of the Opici family, this wine is bursting with red fruit and a hint of spice. The perfect pour to celebrate family, love, and tradition. With grapes sourced from some of Northern California's most prestigious regions, Julia James has a modern look and offers real value that consumer's love.

Tasting Notes:

Julia James Pinot Noir stands apart in balance, structure, and elegance. Fresh, lively, and easy to enjoy with delightful aromas of raspberry, flora, and baking spices. Medium-bodied with bright acidity that showcases notes of cherry, vanilla, and well-integrated oak. The lingering finish incorporates harmonious berry and earth flavors. Ideal food pairings include savory pork dishes, hearty salmon preparations, and grilled vegetables.

Vineyards:

Region: Santa Lucia Highlands, Russian River Valley, &

Monterey County - California, USA

Vineyard Name: Julia James Year Planted: 2005

Soil Composition: Loamy earth, shale, sand, and silt

Training Method: Simple Guyot

Planting Density: 5,000 vines/hectare Elevation: 500-600 meters Exposure: South/Southeastern

Practices: Sustainable farming techniques, no use of harmful

chemicals or pesticides.

Winemaking:

Harvest: Carefully machine harvested throughout September

during the cooler night and morning hours.

Fermentation: After destemming, the grapes were gently pressed

and cold-soaked for several days prior to fermentation. 50% of the wine was crafted in open-top fermenters, which add a richer color and softer tannins. The other 50% underwent malolactic fermentation in stainless steel tanks, to increase concentration and preserve delicate aromas. A light filtration leads to 3 months spent in used American & French oak barrels.

Technical Data:

Alcohol: 13.5% pH: 3.59

Acidity: 5.6 grams/liter Residual Sugar: 1.5 grams/liter

Production Quantity: 8.000 cases













