

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:	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



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