



2017 CALIFORNIA ROSÉ of PINOT NOIR

VINEYARDS

We have long drawn from a wide array of North Coast Pinot Noir vineyards to provide a balanced and beautiful red wine. This vintage, we selected blocks from these same vineyards to be trained and harvested for our very first vintage of Pinot Noir Rosé. In addition, we have found great quality in fruit from Ryer Island. Set in the heart of the Delta and only accessible by Ferry, the fruit sees an extreme diurnal shift in temperature. The combination of these selections, which are picked and pressed early in the season to provide bright, vibrant acidity, in addition to the full, fruity saignée, has produced a seamless, mouth-watering Rosé.

VINTAGE NOTES

After several years of drought, California and its growers were delighted to receive record setting rain and a return to normalcy during the winter season. Cooler temperatures offered the vines a longer winter slumber, pushing back budbreak to mid-March, with spring temperatures carrying into May. Heat spikes in early summer led to veraison beginning early July. Hotter than average days brought ripening, but diurnal shifts overnight gave the fruit much needed time to recover. Harvest came abruptly mid-August with lower than average yields, but complex fruit with expressive aromatics.

WINEMAKING

This wine is produced by both whole-cluster pressing as well as saignee method. The latter, we pick ripe, flavorful fruit, crush it to a stainless steel tank, and allow 6-8 hours of contact with the skins to achieve optimal color and flavor before draining the juice to ferment as a Rosé. The former is picked early in the season to maintain bright fruit and acids, then sent directly to our bladder press at light pressures. Both styles are inoculated with a specialized Rhone yeast to enhance the natural color and fruit character throughout fermentation. Fermentation is halted immediately upon reaching dry sugar levels to preserve the fruit and aroma.

TASTING

This mouthwatering Rosé will be certain to exceed expectations. With delicious aromas of peach, dried apricot, and mandarin zest, complemented by fragrant orange blossoms, we challenge you not to be delighted. A fresh front palate of tart cherry, wild strawberry, and honeyed canteloupe lead into a crisp citrus mid, and closes beautifully with a clean, concise acidity on the finish. This is destined to be a versatile crowd pleaser.

Appellation: California

Alcohol: 12.5%

Brix: 21.7

pH: 3.35

Total Acidity: 6.0 g/L