



BRIX AT HARVEST: 22.2°

pH: 3.22 g/L

TOTAL ACIDITY: 6.2

ALCOHOL: 13.2%



2019

## ROSÉ OF PINOT NOIR

SONOMA COAST

### THE WINE

While always fresh and food friendly, we strive to make a Rosé that is also complex, intended to be enjoyed all year. Lean and pure of fruit with brilliant high tones that highlight the expressive varietal.

### SOURCING

Martin Ray Estate, Richioli, Dutton Ranch

### VINEYARD NOTES

Coming from a small percentage of nearly all of our Sonoma Coast vineyards. Each picked at its ideal ripeness to maximize the flavors of our Pinot Noir, the subsequent Rosé also takes on the complex bouquet and palate.

### VARIETAL COMPOSITION

100% PinotNoir

### VINTAGE NOTES

Starting with rain during bloom, 2019 transitioned into a steady, slow to warm spring. Temperate throughout the summer, offering only a couple intermittent heat spikes. Average yields and incredible quality with harvest beginning in early August.

### WINEMAKING NOTES

Harvested at low brix. 100% free run with native yeast fermentation.

### TASTING NOTES

Fresh macerated wild strawberries with bright citrus notes and racy, vibrant acidity. A touch of pink grapefruit and quince lingers throughout with a rich, creamy finish.

### RELEASE DATE

February 2020