

V.2018 Rosé of Pinot Noir





VINEYARDS

California

We have long drawn from a wide array of North Coast Pinot Noir vineyards to provide a balanced and lively 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

From start to finish, 2018 was a very steady season, offering weather that was reminiscent of years prior to drought. Budbreak came later in the spring with very little concern about frost, leading into steady growing temperatures with occasional rain. There were intermittent heat spikes in June and July, though not prolonged, pushing the season along. August was temperate, allowing slow ripening and complex flavors to develop. Higher than average yields and excellent quality brought about a fruitful harvest beginning in late August.

WINEMAKING

- Hand-picked
- Pressed to stainless steel tanks where it is chilled and settled for two to three days
- 30% new French and American oak barrels
- Aged sur lie for 6 months

TASTING NOTES

Bright notes of wild strawberry, peach and tart cherry, with floral and citrus. Vibrant, Racy, Mouthwatering.



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APPELLATION: CALIFORNIA

ALCOHOL: 12.7% BRIX: 21.3°

PH: 3.27

TOTAL ACIDITY: 6.0 G/L