

**VARIETIES:**

100% Pinot Noir

APPELLATION:

Monterey

ALCOHOL: 13.0%

PH: 3.36

TA: 5.5 g/L

AGING:

100% Stainless Steel, 4 months

BOTTLING DATE: Feb 6, 2020

ASES PRODUCED: 600



2019 ESTATE PINOT NOIR ROSÉ

TASTING NOTES

Rosé is often described as a “summer wine” but nothing could be further from the truth. Our Estate Rosé is made for every month of the year, and for any night of the month. We crafted our Rosé from 100% Pinot Noir grapes, and Pinot excels as a Rosé because its power is in its subtlety. A copper-salmon hue fills your glass and immediately suggests you’re in for something different. Delicate strawberry, wild cherry, cranberry and soft lemon-lime provide a soft yet vibrant texture with milder notes of Red Delicious apple, rose water and guava, leading to a lingering fruit finish, perfect for a variety of foods.

VINEYARDS

The Pinot Noir grapes for our Pinot Noir Rosé were sourced from our estate vineyards situated in the cool climate region of California’s renowned Monterey County. Monterey has all the components of a prime Pinot Noir locale: cooling winds that sweep through the vineyards each day, allowing extra “hang time,” and a longer-than-average growing season. These factors translate to more intense flavor development, enhanced depth and richness of fruit and excellent varietal character.

VINTAGE

The 2019 growing season in Monterey County typified the long term average; predictable precipitation followed by consistent growing conditions, moderated by heat spikes. Our vineyards received 20 inches of rainfall throughout the season, well into bud break and into bloom time impacting fruit set with decreased yields. Harvest began in early September and weather during harvest was dry producing moderate, favorable temperatures. Overall temperate during ripening combined with restrained yields produced fruit of incredible depth. The year also marked an end to the drought that California had been experiencing since 2013.

WINEMAKING

The grapes for our Rosé were destemmed, lightly crushed, and allowed to macerate with their red skins for 12 hours before being gently pressed. Maceration is the process of soaking the color and phenols out of the grape solids and allows for a greater extraction of color and flavor. The insides of all grapes (both red and white) are white and produce clear juice – the color in red wine comes from contact with the dark skins. The longer the grape skins are left hanging out in the wine, the darker the color of the finished Rosé. Fermentation was conducted with select yeast at cool temperatures in stainless steel to retain the bright fruit esters and floral aromas. After fermentation, our Pinot Noir Rosé was aged in stainless steel.

WINERY & TASTING ROOM

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