

2018
RUSSIAN RIVER VALLEY
ESTATE

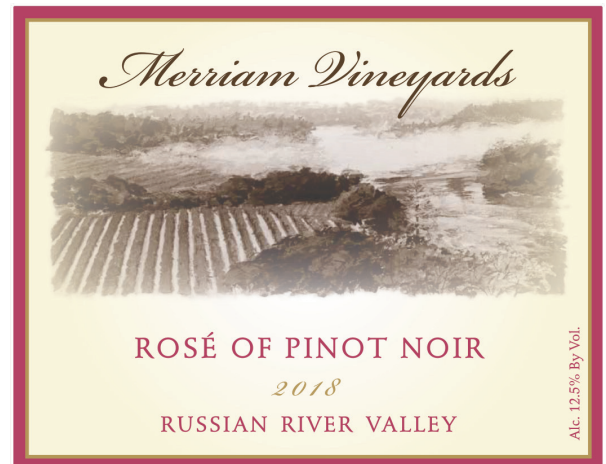
ROSÉ OF
PINOT NOIR

Vineyard

This beautiful Rosé is produced in the whole berry press method. The barrels were cold fermented whole cluster press over a five-week period utilizing three different strains of yeast. The wine was not allowed to go through malolactic fermentation, which gives it a crisp refreshing quality. CCOF, Certified Organic Wine Growers

Tasting Notes

Light salmon in color with hints of wild flower, rose water and watermelon Jolly Rancher on the nose. Wow, the fruit flavors are dancing around my tongue, um. Raspberry, fresh strawberry and although a dry wine, hints of lemon candy which is a wonderful thing since the finish is long and I can continue enjoying. Pair our Rosé with anything on your table even BBQ.



Technical Notes

Varietal Composition:

100% Pinot Noir
77% Dijon 115, 23% clone 23

Appellation: Russian River Valley

Brix at Harvest: 21.2

Alcohol: 12.5

pH: 3.2

TA: 7.4 g/L

Barrel Program: Aged five months in
100% neutral French oak

Production: 155 cases