

2017
RUSSIAN RIVER VALLEY
ESTATE

ROSÉ OF
PINOT NOIR

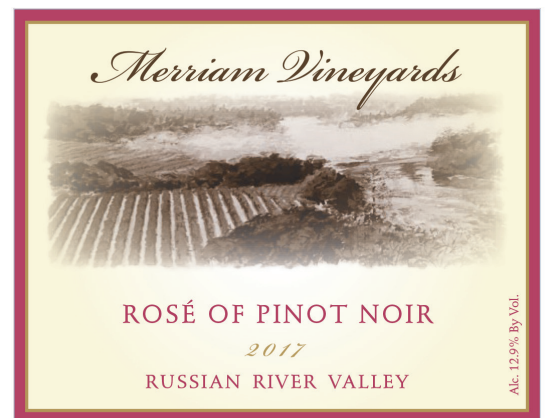
Vineyard

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

I love the beautiful salmon color of this wine. It has soft, subtle aromas of fresh cut wildflowers, rose water, strawberries and wet stone. This wine is earthy-but-elegant with hints of watermelon and raspberry lemon candy. The only thing missing is a sunny day on the patio.



Technical Notes

Varietal Composition:

100% Pinot Noir
25% clone 23, 75% clone 115

Appellation: Russian River Valley

Brix at Harvest: 20.7-21.8

Alcohol: 12.9

pH: 3.41

TA: 6.3 g/L

Barrel Program: 100% neutral French oak

Production: 190 cases