

2019 ESTATE ROSÉ of PINOT NOIR

Sta. Rita Hills

The onset of spring also marks the release of our Rosé of Pinot Noir, which was again produced in a very limited quantity this year. We continue to select pinot noir clone 113 for our Rosé bottling as we find it possesses beautiful texture coupled with elegant and high-toned aromatics. Loaded into our press in the early morning, we gently tumble the clusters, allowing only the “free run” juice to pass through the drain screen over several hours. The extended contact time with the grape skins adds compounds that deliver both color and the delicate aromatic qualities we love about our rosé.

Tasting Notes: *Luscious rose gold in color, notes of salted watermelon and white rose petal layer elegantly with hibiscus and shiso leaf on the nose. Nectarine, white strawberry, and coriander dance on the palate with a long, bright finish.*

Alcohol: 13.1%

Glucose + fructose: 0.4 g/L

pH: 3.18

TA: 7.7 g/L

Total SO2: 24 ppm

Free SO2: 8 ppm

VA: 0.3 g/L

Malic acid: 1.7 g/L

AVA:	Sta. Rita Hills
Varietal:	100% Pinot Noir
Cases Produced:	300
Soil type:	Sandy loam
Clones:	113
Fermentation:	Whole cluster pressed, native yeast
Élevage:	Aged in stainless steel and neutral oak
Bottling date:	March 18, 2020
Release date:	Spring 2020
Release price:	\$30