

Dry Rosé of Pinot Noir 2018



Cases produced: 160
Residual sugar: 0 g/L; 0%)
Titratable Acidity: 5.6 g/L; pH: 3.56
Alcohol by volume: 11.9%

Tasting notes: Aromas of freshly-squeezed ruby grapefruit and raspberry lead to crisp acidity on the palate and flickers of minerality.

Harvest notes: 100% estate grapes, 15-20 year-old vines. 2018 was an extremely wet harvest, but careful management and hand-sorting led to a healthy crop. Hand-harvested Sept. 14, 16 and 23, 2018.

Winemaker notes: This wine was made with a combination of techniques, including *saignée* (“bleeding” some juice off the red Pinot Noir fermentation) and direct-to-press (in which red grapes are pressed into juice and some color from the skins is extracted during pressing). Most of the juice was fermented in stainless steel, but a fraction was fermented in neutral oak and underwent malolactic fermentation to soften and broaden the texture.

Pairing Suggestions: Grilled shrimp, goat cheese, green salads, pizza