



2016 Rose

Vin Gris of Pinot Noir | Sonoma County



The Vineyard

Produced from the Saignée (French for “bleed”) of the Pinot Noir. The juice for this wine is removed (“bled”) from each lot of Pinot Noir as it is being destemmed into the fermenter. It is transferred to a stainless steel tank which is maintained at 50 degrees F to promote a slow, cool fermentation that preserves the fantastic aromatics. Once the primary fermentation has completed (2-4 weeks after the last lot of Pinot Noir is processed) the wine is moved to a selection of neutral French oak and stainless steel barrels for another 4 to 8 weeks of aging before bottling in January.

Tasting Notes

Aromas of white strawberry, candied cherries, and a smoky minerality fill the glass. Light on the palate and fun to drink, flavors of fresh spring strawberries and raspberries flow over the tongue. Tangy acidity and a refreshing finish beg for the warm days of summer. Serve chilled and drink now or over the next eight months. This wine may develop a sediment that does not influence the quality of the wine and is a result of our small lot production.

Vinification

Harvest Dates: September 4-12, 2016
Oak: 20% stainless steel, 80% neutral French oak
Bottled: January 10, 2017
Alc: 14.2%

348 Cases produced | Released April 1, 2017