

THE FIRST SPARKLING WINERY IN CARNEROS

# 2019 Pinot Noir Rosé

This unique vintage of Pinot Noir Rosé marks our fouth release in ten years. This still wine is produced from Carneros Pinot Noir grapes, giving it bright acidity and subtle aromas, with a crisp but dry mouth feel. Pinot Noir Rosés come from the juice of red wine strained from its skins to create delicate fruity flavors with a beautiful pink hue.

COMPOSITION: 100% Pinot Noir AGING: 9 months in French Oak APPELLATION: Carneros ALCOHOL: 11.5% TA: 0.77 g/mL PH: 3.23 CASE PRODUCTION: 300



#### TASTING NOTES:

This pale pink wine greets the nose with characteristic strawberry and raspberry aromas with a hint of red apple. Flavors of lush red fruit with a touch of tangerine add to the delicate texture leading into a crisp finish.

### VINTAGE NOTES:

The buds pushed in early March after they had enjoyed adequate rainfall during the late winter and early spring. The weather heated up in mid-August, with several days over 100 degrees. This hastened ripening, and harvest began in our estate vineyards on August 17th. After the heat passed, we had good ripening weather throughout the harvest. Grapes retained their acidity giving us age-worthy wines. We finished harvest with nice yields and great quality.

### WINEMAKING PROCESS:

The grapes were carefully hand harvested into small picking bins so as not to crush them. The grapes were then lightly crushed and allowed to macerate at 45F to extract a small amount of color before the grapes were pressed. The grapes were then 100% Stainless Steel fermented at 55F to 60F to retain freshness.

## FOOD PAIRINGS:

Try this lively Carneros Pinot Noir Rosé with lighter fare, such as ripe melon wrapped in Spanish Jamón. The vivid acid flawlessly complements a summer strawberry salad with wild arugula, red onion, zesty feta and pomegranate balsamic dressing. More robust dishes to pair include pork tenderloin Char Siu style or cherry and basil bruschetta with ricotta cheese and lemon zest.