

2013 PINOT NOIR ROSÉ

Anderson Valley



IN THE VINEYARD

All the grapes in our Pinot Noir Rosé came from the Handley Estate Vineyard, which is CCOF certified organic. In 1990, we planted Block 5A in Wadenswil 2A clones on bilateral cordons, which provide heavy yields, delay sugar accumulation, and maintain good acidity. These characteristics make the grapes ideal for a Rosé of Pinot Noir. It is generally the first block to be picked from the Handley Estate Vineyard.

IN THE CELLAR

We de-stemmed and crushed the fruit, then left it on the skins in the press, where we rolled it once per hour, checking color and flavors. After five hours, the fruit was gently pressed into a stainless steel tank to settle for three days. We racked the juice off the solids and fermented it entirely in stainless steel with Rhone 4600 yeast, specifically selected to enhance bright fruit characteristics. No malolactic fermentation was employed, and no eggs, dairy, or other animal by-products were used in the production of this wine.

IN THE BOTTLE

This Rosé exhibits aromas and flavors of watermelon, strawberries, and cream. The bouquet of fresh herbs and rose petals dances with a tangy essence of pomegranate. It has a refreshingly crisp and clean finish.

AT THE TABLE

Enjoy this wine with spicy Mexican foods. It's also a perfect wine to sip with charcuterie or salt roasted nuts.

GRAPE VARIETAL
100% Pinot Noir

VINEYARD
Handley Estate

APPELLATION
Anderson Valley

BOTTLING DATE
March 3, 2013

ALCOHOL
13.2%

TITRATABLE ACIDITY
5.80 g/L

pH
3.44

CASES PRODUCED
274

RELEASE DATE
May 2014

