

2014 PINOT NOIR ROSÉ

Estate Vineyard, Anderson Valley



IN THE VINEYARD

The 2014 harvest was one of the earliest we've had here in Anderson Valley. A warm growing season provided fully ripe grapes with intense flavors. The grapes we used for this wine were a Wadenswil Clone 2A, grown on a divided lyre trellis in our certified organic vineyard. The block where these grapes are planted is exposed to cooling afternoon breezes from the Pacific Ocean. The coastal climate combined with the trellis system results in heavy yields and helps the fruit maintain acidity while limiting sugar accumulation.

IN THE CELLAR

The grapes were harvested in the morning and loaded into the press whole cluster. We gently rolled the press every hour, evaluating flavor and color. The clusters had four hours of skin contact in the press before we drained the juice to a stainless steel tank. We settled the juice for three days and then transferred it to another stainless steel tank where it was inoculated with Rhone 4600, a yeast isolated in the Provence region, in the South of France. The wine fermented completely in stainless steel, with no malcolactic fermentation, and was sterile filtered prior to bottling. No animal derived products were used in its production.

IN THE BOTTLE

This Pinot Rosé effuses aromas of strawberries and cream, grapefruit, and vanilla bean. They are followed on the palate by mandarin orange and watermelon, with hints of spearmint and bay from the whole cluster pressing. The finish is round and full yet dry, crisp, and effervescent.

AT THE TABLE

Rich fruit flavors combined with good acidity and low alcohol enable this wine to be paired with a wide variety of foods. Its brightness would accentuate a dessert such as lemon pound cake with strawberry coulis, an appetizer like croustini with chevre and lox, or with a salad of baby greens and roasted beets with vinaigrette.

GRAPE VARIETAL
100% Pinot Noir

VINEYARDS
Handley Estate

APPELLATIONS
Anderson Valley

BOTTLING DATE
March 6, 2015

ALCOHOL
13.7%

RESIDUAL SUGAR
0.9 g/L

TITRATABLE ACIDITY
5.9 g/L

pH
3.40

CASES PRODUCED
280

RELEASE DATE
April 2015

