

2016 PINOT NOIR ROSÉ

Estate Vineyard, Anderson Valley



IN THE VINEYARD

Once again, we used our estate organically farmed block 5A Pinot Noir, Wadendswil clone, for this wine. These vines are farmed on a bilateral cordon and were historically used for our sparkling rose'. The heavier yields from this trellis system delay ripening preserving good acidity while developing full fruit flavors at low brix. After successive years of drought, this vintage we had a return of moderate rainfall but a warm spring led to early bud break. Another early harvest we picked grapes at 21.6 brix with rich ripe fruit character.

IN THE CELLAR

We picked the grapes at the break of sunrise and they arrived at the winery firm and cold. We gently destemmed and crushed the grapes allowing skin contact time in the press. After four hours of skin contact, we carefully pressed the grapes avoiding any further maceration or tearing of the skins limiting the solids generated. The juice was allowed to settle in tank for two days before racking to a stainless steel tank to begin fermentation. The juice was inoculated with Rhone 4056 and VL2 yeast selected to enhance expression of esters and thiols in the fruit. Post fermentation, approximately 15% of the fermented wine was combined in neutral oak barrels with yeast lees left over from fermentation. This portion stirred and aged on the lees adds texture and roundness to the blend. Malolactic fermentation was avoided and the wine was sterile filtered for stability prior to bottling. No animal derived fining compounds were used in the production of this wine.

IN THE BOTTLE

This refreshing wine has aromas of citrus blossom, cucumbers, and fresh strawberries. It is round and full on the mid palate with flavors of watermelon and strawberries finishing with a crisp twist of lime.

AT THE TABLE

The wine pairs wonderfully with salmon rilletes or grilled shrimp with grape seed oil, lime, and soy served with cucumber kimchee.

GRAPE VARIETAL
100% Pinot Noir

VINEYARDS
Handley Estate

APPELLATIONS
Anderson Valley

BOTTLING DATE
March 3, 2017

ALCOHOL
13.2%

RESIDUAL SUGAR
0.14 g/L

TITRATABLE ACIDITY
5.8 g/L

pH
3.44

CASES PRODUCED
350

RELEASE DATE
April 2017

