

# 2017 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 rosé. The heavier yields from this trellis system delay ripening and preserve good acidity while developing full fruit flavors at low brix. Although welcomed after years of drought record amount of rainfall in the Winter and Spring of 2017 delayed work in the vineyard and brought fears of powdery mildew and cluster rot. Compounding matters, Labor Day weekend saw a record heat spell with temperatures never experienced before in Anderson Valley. Despite these challenges we harvested clean fruit at 20.9 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 VL3 yeasts selected to enhance expression of esters and thiols in the fruit. Post fermentation, approximately 20% 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 is our lightest color, lowest amount of residual sugar, and lowest alcohol rosé yet. This refreshing wine expresses a purity of fruit accented by crisp acidity. Bottled fresh with a little effervescence, it exudes essences of freesias, cucumbers, and fresh strawberries. It is round and full on the mid palate revealing flavors of watermelon, strawberries, and crème fraiche, and finishing with a crisp twist of lime. This dry wine is both mouth-filling and -watering at the same time.

### ON THE TABLE

Perfect for sharing with friends on a warm evening on the patio. This quaffable wine goes well with a Greek cucumber and feta salad with balsamic vinegar or grilled prawns brushed with herb compound butter.

GRAPE VARIETAL  
100% Pinot Noir

VINEYARD  
Handley Estate

APPELLATIONS  
Anderson Valley

BOTTLING DATE  
March 2, 2018

ALCOHOL  
12.6%

RESIDUAL SUGAR  
0.3 g/L

TITRATABLE ACIDITY  
5.9 g/L

pH  
3.36

CASES PRODUCED  
392

RELEASE DATE  
April 2018

