

ROSÉ FOR PINOT LOVERS

This dry Pinot Noir Rosé captures the essence of summer. Estate grown Pinot noir was whole cluster pressed, and fermented in neutral French oak barrels.

When a rosé wine is made from fully mature fruit, as this one was, the result is a bright, refreshing wine, full of complex pinot flavor.

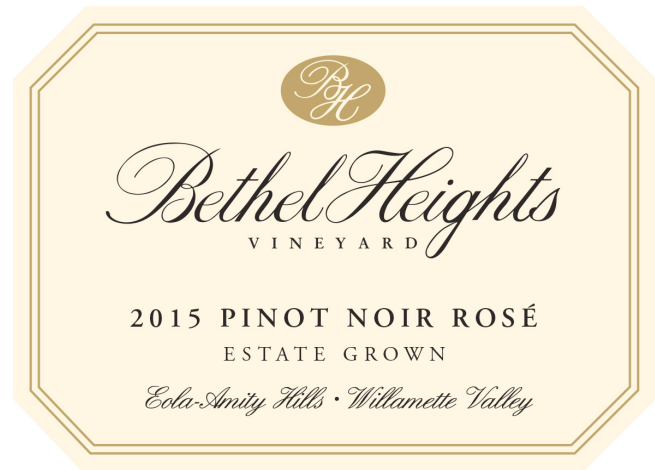
THE 2015 VINTAGE

Our 2015 vintage was characterized by early bud-break, early bloom, plenty of sunshine and a big heat spike in early August. Often a hot summer like this will push potential alcohols, forcing an early harvest that precludes hang time. However, Aeolus was indeed smiling upon 2015, as September broke with mercifully cool temperatures and downright chilly evenings. Sugar accumulation was arrested and instead, the vineyard was allowed to develop flavor. Not overripe flavors. Not high alcohol flavors, but instead the integrated, intense, and focused flavors only afforded by generous hang time at low temperatures.

LIVE Certified Sustainable Wine



The LIVE logo on our back label guarantees that our wines are independently certified to meet strict international standards for environmentally and socially responsible winegrowing and winemaking. Learn more at www.liveinc.org.



2015 PINOT NOIR ROSÉ

Certified Sustainably Grown and Produced

Harvest date: September 9th and 20th, 2015

Fruit source: 70% Bethel Heights, 30% Ingram Lane

Grapes at harvest: Brix 22.3, pH 3.08, TA 6.4 gr/liter

Finished wine: Alcohol 13.2 %, pH 3.18, TA 6 gr/liter

Residual sugar: none

Bottled February 5th, 2016

447 Cases produced

VINIFICATION: The fruit was whole cluster pressed at low pressure for 4 hours, then transferred to a settling tank for 72 hours to clarify. The juice was then racked to neutral barrels and fermented for 30 days, never exceeding 62 degrees F. The new wine was then aged on lees for 3 months without undergoing malolactic fermentation before being racked to tank prior to bottling.

TASTING NOTES: Aromas of new strawberries, watermelon, and a hint of mint. The palate is crisp and energetic, with red fruits and wet rock lingering though to a long, elegant finish.