

ROSÉ FOR PINOT LOVERS

When a rosé wine is made from early maturity fruit, as this one was, the result is a bright, refreshing wine, with the all of the aromatic complexity of Pinot noir, but with the lighter body of an elegant, aromatic white wine.

THE 2017 VINTAGE

2017 was our sixth very warm vintage in a row. Fortunately we had quite a lot of rain in the winter and early spring; total rainfall for the year was almost 20 inches above normal. Going into the growing season with the soil well-charged with water gave the vineyard the resilience it needed to withstand some heat extremes later in the summer. The summer overall was hot and dry, punctuated by a couple of significant hot spells in August and early September with consecutive days over 100 degrees, but September cooled down mercifully, with a few brief rain events that helped maintain freshness in the vineyard through the final ripening phase. The fruit was able to ripen on the vines for a generous 110 days after bloom in most blocks, with harvest beginning on September 27 and ending on October 15.

"I feel that the 2017 wines have the best natural balance we have seen out of a warm vintage since 2012. In spite of the heat the wines have terrific acidity, relatively low alcohol, and the different parts of our property show their personalities without being muddled by vintage." Ben Casteel



2017 PINOT NOIR ROSÉ

ESTATE GROWN

Certified Sustainably Grown and Produced

Harvest date: October 8, 2017

Grapes at harvest: Brix 21.5, pH 3.12, TA 6.6 gr/liter

Finished wine: Alcohol 12.9 %, pH 3.2, TA 6.3 gr/liter

No residual sugar

Bottled March 16, 2018

250 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 a stainless steel tank for a slow, cold fermentation. Once fermentation was complete we mixed the tank to ensure the solids were evenly dispersed, then racked to neutral barrels for aging. The wine aged on the lees for four months with no malolactic fermentation prior to bottling.

TASTING NOTES: This dry Pinot Noir Rosé captures the essence of summer with its aromas of watermelon, new strawberry and yeast with hints of almond and lemon. The palate is crisp and energetic, with red fruits and wet rock lingering through a long, elegant finish.