



ESTATE GROWN

2019 PINOT NOIR ROSÉ

The Pinot Noir for this wine is grown expressly for Rosé, which means it is picked earlier than it would be if it was destined for our Pinot Noir. This earlier picking results in more finesse and elegance in the wine. After being harvested, the grapes were destemmed and put in the press where they had two hours of skin contact before being pressed off. Fermentation was 100% stainless steel to allow for a fresh, crisp finished wine.

2019 was up until September, near picture perfect. Warm days, but not too warm, cool nights, but not too cool, set the ripening process on a trajectory of ideal balance. With September came cool weather and some rainfall, but with careful attention to sorting and managing harvest dates, we feel our hard work paid off with wines of ideal balance and intense fruit character. In particular, the lively acidities have produced wines which are lively and fresh

TASTING NOTES

Lots of strawberry with bright acidity. The finish is light and refreshingly dry.

HARVEST DATE	September 10, 2019		
BLEND	100% Pinot Noir		
FERMENTATION	100% stainless steel		
AGING	3 months in stainless steel		
CELLARING	Enjoy now		
ALCOHOL	12.0%	TA	7.4 g/l
RESIDUAL SUGAR	4.9 g/l	PH	3.15