



**GALI**  
VINEYARDS

2022

## Rosé of Pinot Noir

*Estate grown grapes from the Santa Cruz Mountains AVA*

ALC/VOL: 13%	PH: 3.47	TA: 6.8 g/L
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Perfect any time of year, this refreshing rosé presents aromas of strawberry and rose petal. Red fruit flavors and lively acidity dance on the palate, encouraging one more sip. Drink now or save for later.

**Winemaker:** Eric Baugher

Made using the direct press method, grapes were crushed as whole clusters, drawing light color from the skins and complexity from the stems and seeds. The collected juice was moved to a chilled stainless steel tank for primary and secondary fermentation.

Below-average rainfall during a mild winter allowed for early bud-break followed by ideal spring weather and the formation of uniform grape clusters. Summer heat ripened the grapes for a Labor Day harvest. With vines enduring several years of drought, the final yields were below-average with smaller-than-normal grapes. When that occurs, the wines show greater intensity of flavor and possess a richer tannin structure for longer aging potential.

**Awards:** 93pt Gold Sunset International Wine Competition

COMPOSITION	100% Pinot Noir
CASE PRODUCTION	128
FERMENTATION	Natural malolactic fermentation in tank
STYLE	Dry
AGING	Aged 6 months in stainless steel tanks.
PRICE PER BOTTLE (750ml)	\$35

