

Rosé of Pinot Noir

Estate grown grapes from the Santa Cruz Mountains AVA

ALC/VOL: 13.5% PH: 3.55 TA: 7.4 g/L

As vibrant as the coral pink in a sunset, our 2023 Rosé leaves an impression with its fuller body and quenching acidity. Made from just one of the six pinot noir clones grown in our vineyard, clone 115 is known for its red fruit flavors and finesse. Effusive raspberry, tart stone fruit and wild strawberry vie for attention. Light floral and citrus notes add to the composition. You'll want to capture the wine's beauty again and again.

Winemaker: Eric Baugher

Harvested at 20.9 degrees Brix on October 3, 2023, whole clusters of pinot noir clone 115 grapes (with stems) were pressed. The collected juice was moved to a chilled stainless steel tank for primary and secondary fermentation.

2023 brought above-average winter rainfall, helping to replenish soil moisture for the vines. Cooler spring temperatures and a mild summer – without great heat spikes - extended the ripening phase. Grapes matured more slowly and evenly, creating a luxurious cool climate vintage. Harvest began about two weeks later than usual and stretched from October into early November.

COMPOSITION	100% Pinot Noir (115)
CASE PRODUCTION	230
FERMENTATION	Natural malolactic fermentation in tank
STYLE	Dry
AGING	Aged 5 months in stainless steel tanks
PRICE PER BOTTLE (750ml)	\$35

