

2017  
RUSSIAN RIVER VALLEY  
ESTATE

ROSÉ OF  
PINOT NOIR

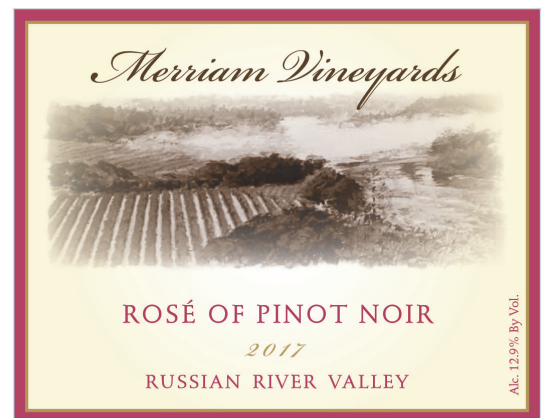
**Vineyard**

This beautiful Rosé is produced in the whole berry press method. The barrels were cold fermented whole cluster press over a five-week period utilizing three different strains of yeast. The wine was not allowed to go through malolactic fermentation, which gives it a crisp refreshing quality.

*CCOF, Certified Organic Wine Growers*

**Tasting Notes**

I love the beautiful salmon color of this wine. It has soft, subtle aromas of fresh cut wildflowers, rose water, strawberries and wet stone. This wine is earthy-but-elegant with hints of watermelon and raspberry lemon candy. The only thing missing is a sunny day on the patio.



**Technical Notes**

**Varietal Composition:**

100% Pinot Noir  
25% clone 23, 75% clone 115

**Appellation:** Russian River Valley

**Brix at Harvest:** 20.7-21.8

**Alcohol:** 12.9

**pH:** 3.41

**TA:** 6.3 g/L

**Barrel Program:** 100% neutral French oak

**Production:** 190 cases