

WINEMAKER NOTES / TECHNICAL SHEET

MONTICELLO VINEYARDS ROSE OF PINOT NOIR 2016

VARIETAL COMPOSITION

100% Pinot Noir

VINEYARD COMPOSITION

Oak Knoll District of Napa Valley
Monticello Vineyard, Home Ranch
Block 3. Clones 777, 667, 113

ANALYSIS 13.8 % Alc 8.8 g/L TA 3.30 pH

PRODUCTION 140 Cases

HARVEST INFO

First Pick : August 2, 2016
Second Pick : September 1, 2016
Whole Cluster Pressed
Tank Fermented
Aged In Neutral Oak Barrels

WINEMAKING NOTES

We really enjoy drinking Rose in the warm summer months, and have grown even more fond of the drier, crisper styles in recent years. Towards that end, we've been doing a special early pick of portions of our vineyards so that we can pick dedicated fruit for Rose production. In 2016, we employed this technique in our Pinot Noir. These early picks have nice aromas, fresh natural acidity and make wonderfully bright and crisp rose wines, especially when blended with rose made from the saignee (juice bleed) from the Pinot Noir grapes picked at full ripeness 4 weeks later from the same block. The grapes are whole cluster pressed immediately upon arriving on the crush pad, so we can isolate the juice from the darkly pigmented skins while only pulling a light bit of vibrant pink color. The juice is fermented in stainless steel to preserve its freshness and aroma profile, then aged in either small stainless or neutral barrels for 4 months prior to bottling.

TASTING NOTES

The wine has an elegant, light salmon pink color, with a vibrancy and freshness emanating from the glass. The aromas offer fresh floral tones, strawberry, subtle hints of red pepper and dried cinnamon. On the palate the wine displays an elegant balance of ripe, light redberry fruit and vibrant, crisp acidity. The finish is fresh and should provide a wonderful accompaniment to a range of spring and summer dishes.

AGING Drink Now through 2018.

FOOD PAIRING Pending

CHEESE PAIRING Pending