
Vineyard:	99.5% Greengate, 0.5% Bee Sweet
Harvest:	August 23, 2016
Fermentation:	Whole cluster pressed very slow, juice chilled and settled overnight
Oak:	100% Stainless steel
Alcohol:	13.5%
pH:	3.27
Titrateable Acidity:	6.23g/L
Bottling:	197 Cases, March 22, 2017
Suggested Retail:	\$25

Our Rosé of Pinot Noir comes from Greengate Vineyard, a relatively new vineyard in the southeast part of the Edna Valley. It is situated on rolling hills with dark black clay soil with small white stones. The fruit is handpicked at night under lights, so it is cold when it arrives at the winery during the early morning hours. Whole clusters are put directly into our membrane tank press and gently squeezed very slow (four hours) without rotating the press to mimic how Champagne juice is made. This yields extremely light colored juice, which is very low in tannins and very high in aromatics. The juice is settled overnight, racked off its lees, fermented cold in stainless steel and aged in a stainless steel tank.

The 2016 growing season was generally cool. Although the drought continued through 2016, there was a significant amount of rainfall prior to budbreak, 18 inches, and the vines responded positively with healthy shoot growth and moderate yields. Like 2015, this marks the earliest start of harvest, August 4 and an early finish of harvest on October 13. Yields were low in 2016, and at Greengate Vineyard, where the Rose was grown; the yields were just over 2.5 tons/acre.



This Rosé of Pinot Noir has a very light pink color and brilliant clarity. Out of the glass, initial wafts of watermelon rind, followed by fresh strawberry and lime zest. These perfectly bright aromas are matched with a light mouthfeel, moderate acidity and the lingering flavor of berries.
