



2019 Monterey Rosé of Pinot

APPELLATION

The Monterey American Viticultural Area (AVA) is one of Monterey County's top growing regions, with day-to-night swings of up to 50 degrees producing vibrant, lusciously flavored grapes. Our Rosé of Pinot was picked from the finest Pinot Noir blocks of our Suter Vineyard in the Arroyo Seco Sub-AVA of Monterey County. This vineyard produces crisp, ripe, flavorful Pinot Noir.

Grape Sourcing: 100% Monterey County, 100% Arroyo Seco Sub AVA

WINEMAKING

The grapes were harvested in early September during cool night hours. After a quick cold maceration on the skins in the press, the grapes were pressed using a "Provence-style" or direct press method. This method allows us to "fraction" off or select lots of the best juice (primarily free run) during the press cycle, producing a Rosé wine with delicate flavors and a pale copper pink color. Following the pressing, the selected lots of wine went through an unhurried cold ferment in order to retain and promote the juicy, ripe fruit notes.

Varietal Blend: 100% Pinot Noir

Alc. By Vol. 11.5%, TA 7.4%, pH 3.29, RS 1 g/L

WINEMAKER'S NOTES

Pale copper-tinted pink color. White peach, wild strawberry and watermelon notes leap from the glass. Crisp acidity and a juicy concentration of bright melon and berry fruit on the palate carry through to the finish, with a slight mineral edge.

Suggested Pairings: Wood fired pizza with eggplant, fresh mozzarella and basil, poached salmon with fresh herbs, charcuterie platter with olives and roasted peppers, baby greens with goat cheese.

