



Jaclynn Renée

2017 ROSÉ of PINOT NOIR

RUSSIAN RIVER VALLEY

BACIGALUPI VINEYARDS

SONOMA COUNTY

CASES PRODUCED: 25

VINEYARD: Bacigalupi Vineyards, Frost Ranch

CLONE: 70% Wente/30% Pommard

AGING: 4 months in neutral French oak and stainless

HARVEST DATE:

Wente -- August 28, 2017

Pommard -- September 8, 2017

BRIX AT HARVEST: 24.2/24.0

PRODUCTION NOTES:

This Rosé was made using the saignée method (see below) from each of our two Pinot Noir blocks- Wente and Pommard clones from Bacigalupi Vineyards. The fruit was hand harvested at night, and then delivered cold to the winery on the above dates, and left on the skins for 2 hours prior to crushing so that they would pick up some of the beautiful color. As we processed the Pinot fruit, we simultaneously saignée'd (bled off) the pink juice for our rosé straight into stainless steel vessels. There, they cold settled for two days and then were racked clean into neutral French Oak where they fermented to dryness using a Yeast derived from Provence, France. This wine was then bottled on December 2, 2017 and is ready for consumption. Enjoy!

TASTING NOTES:

This feminine and stunning Rosé of Pinot Noir expresses notes of strawberries and crème, watermelon, rose water, and fresh citrus on the nose. The palate is refreshing with flavors of tart cherry and raspberry and finishes with balanced and vibrant acidity. This beautiful wine can be paired with a fresh goat cheese salad, a festive crab feed on the beach, or can stand alone on its own.

SAIGNÉE:

A French term meaning literally "to bleed," saignée refers to the process of bleeding or pulling juice from a tank of red must that is just beginning fermentation. The goal is two-fold. First, the lightly-colored juice that is bled out of the tank produces a rosé. Second, the must remaining in the tank has a higher proportion of grape skins to juice; the resulting wine will be richer and more concentrated.

