



Jaclynn Renée

2018 ROSÉ of PINOT NOIR

SONOMA COUNTY



CASES PRODUCED: 112

VARIETIES: 80% Zinfandel/20% Pinot Noir

VINEYARD: 80% Comstock Ranch/20% Bacigalupi Vineyards, Frost Ranch

CLONE: 70% Wente/30% Pommard

AGING: 3.5 months in Neutral French Oak and Sainless Steel Drums

HARVEST DATE: September 12, 2018/September 9, 2018

BRIX AT HARVEST: 22.5/23.0

ALCOHOL: 13.6 %

PRODUCTION METHOD: 80% Vin Gris/20% Saignée

PRODUCTION NOTES:

In increasing the production of our Rosé this vintage, we chose to use a vineyard we know well, the Comstock Home Ranch in Dry Creek Valley. This vineyard is planted to some of the best Zinfandel in the valley which we chose to harvest early at lower brix and higher acidity, and made it in a Vin Gris style. The fruit was harvested on September 12, and brought into the winery at 22.5 brix and went whole cluster straight to the press. Here the juice was gently pressed off of the skins to tank creating a lovely pale pink color with bright and crisp acidity. The balance of our Rosé blend was made in the same way our previous vintages were created. We picked the Pinot Noir from Bacigalupi Vineyards on September 9th, 2018 at 23.0 Brix. It came to the winery and was saignée or bled off of the Pinot Noir that we use for our Red wine. Because of the little skin time, this rosé was also a beautiful pale pink color. The two rosés were fermented separate and then blended post primary fermentation and bottled on December 6, 2018. They are perfect compliments to each other, and we cannot wait to share this vintage of Rosé with you.

TASTING NOTES:

This beautiful and lifted Rosé expresses notes of ruby red grapefruit, cranberry, and rose water on the nose. The palate is bright and refreshing with flavors of strawberries and crème, candied raspberry, and tart cherries, and finishes with balanced and vibrant acidity.