



2002 Pinot Noir Rosé Sonoma Coast

Our 2002 Pinot Noir Rosé is made from 100% free-run Pinot Noir juice from the Carinalli Vineyard near Sebastopol, California. The wine was cold-fermented in neutral barrels to retain the fresh fruit qualities of the grape. Our 2002 Rosé contains no residual sugar and did not undergo malo-lactic fermentation.

Bright and refreshing, this wine abounds with fresh strawberry and cherry. Its crisp acidity and lack of residual sugar make this delicious wine incredibly enjoyable. After a hard day in the cellar, this is the wine we run for.

Harvest Date.....October 15th, 2002
Brix at Harvest.....23.5
Cold soak.....18 hours
Fermentation Time....32 days
Fermentation Temp...50-53 degrees F
Alcohol.....13.4% By Volume
pH.....3.30
Titratable Acidity.....670 grams per 100 ml
Bottling Date.....April 21st, 2003