



2007
ROSÉ OF PINOT NOIR
SONOMA COAST

Our 2007 Rosé of Pinot Noir is comprised of 100% free-run Pinot Noir juice. The wine was fermented in stainless steel and then transferred to neutral oak barrels to add a layer of richness to pair with the clean acidity and pure fruit flavors. This wine is perfect for backyard sipping on the warm days this spring and summer.

AROMATICS: Bright cherry and rose petal with a hint of spice.

ON THE PALATE: Traces of cream laced with ripe cherry and a dusting of citrus. Hints of sweet raspberry are balanced with fresh, elegant acidity.

HARVEST DATES	Sept. 3rd to Oct. 9th
BRIX AT HARVEST	24.0° to 26.0°
FERMENTATION TIME	55 days
FERMENTATION TEMP.....	53° F
ALCOHOL	14% by Volume
pH	3.44
TITRATABLE ACIDITY53 grams per liter
BOTTLING DATE	February 14th, 2008

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