

Rose of Pinot Noir
Tina Marie Vineyard
Russian River Valley
2008

| | |
|--------------------------|---|
| Harvest Date: | September 4th, 2008 |
| Grape Source: | Tina Marie Vineyard, Russian River Valley, Russian River Valley, Sonoma County |
| Blend: | 100% Pinot Noir Clone 115, 667, 777 |
| Yeast: | Indigenous Yeast |
| Fermentation: | 100% Barrel Fermented |
| Aging: | Aged on its lees for 5 months in Neutral French Oak Barrels |
| Alcohol: | 14.6% |
| pH: | 3.40 |
| Total Production: | 100 cases |
| Release Date: | March 2009 |
| Winemaker: | David Tate |

Vintage Notes: In Russian River Valley, at the Tina Marie Vineyard we felt that the 2007 season was very early, then came 2008. The year was not overly hot, but in Russian River Valley the warmth of August bumped up the growing season to a point where we picked the Pinot earlier than ever.

Winemaking Notes: The Pinot Noir was harvested at 24.5 brix and cold soaked for 5 days at the near freezing mark. When fermentation began a natural separation of juice and fruit began and we drew off a barrel of juice from each clone to allow to individually ferment. The fermentation was done in a cold room to slow the process down allowing cooler more fruit driven aromatics to form in the wine. After a few months of settling the wine was racked off its lees.

Tasting Notes:

The rose has an appealing bright light pink color. The fresh fruit aromas jump out of the glass. Fresh strawberry and lively cherry notes are matched with cinnamon and nutmeg. The palate is quite viscous for a rose, and more cherry and white pepper spice are prevalent.