

Angeline

VINEYARDS

2016 CALIFORNIA ROSÉ OF PINOT NOIR



Appellation: California
Alcohol: 12.5%
Brix: 21.2
pH: 3.28
Total Acidity: 6.9 g/L

VINEYARDS

We have long drawn from a wide array of coastal Pinot Noir vineyards to provide a balanced and beautiful red wine. This vintage, we selected blocks from these same vineyards to be trained and harvested for our very first vintage of Pinot Noir Rosé. The combination of these selections, which are picked and pressed early in the season to provide bright, vibrant acidity, in addition to the full, fruity saignee, from our North Coast vineyards, has produced a seamless, mouth-watering Rosé, that is balanced in both outstanding fruit and refreshing acidity.

VINTAGE NOTES

Much to the delight of both grape growers and winemakers, the 2016 vintage carried through from beginning to end, with ideal conditions and ideal results. Long-awaited rainfall during the winter and early spring replenished desperate reservoirs and ground water, easing the concerns generated by several years' worth of drought conditions. The summer was kind, with only a few heat spikes, which then carried over into a true Indian Summer; keeping daytime temperatures above normal, and the mornings foggy and cool throughout the peak month of September, permitting us to take our time in evaluating and calling picks at their optimal maturity. Nature patiently waited for us to bring in our final lots before returning with the rain that has traditionally been the signal for the end of the harvest season.

WINEMAKING

This wine is produced by both whole-cluster pressing as well as saignee method. The latter, we pick ripe, flavorful fruit, crush it to a stainless steel tank, and allow 6-8 hours of contact with the skins to achieve optimal color and flavor before draining the juice to ferment as a Rosé. The former is picked early in the season to maintain bright fruit and acids, then sent directly to our bladder press at light pressures. Both styles are inoculated with a specialized Rhone yeast to enhance the natural color and fruit character throughout fermentation. Fermentation is halted immediately upon reaching dry sugar levels to preserve the fruit and aroma.

TASTING

This mouthwatering Rosé will be certain to exceed expectations. With delicious aromas of watermelon, nectarine, and ruby red grapefruit, complemented by floral notes of lilies and orange blossoms, we challenge you not to be delighted. A fruity, sweet front palate of candied strawberries, leads into a crisp, citrus mid, and closes beautifully with a clean, concise acidity on the end. This is destined to be a versatile crowd pleaser.