



2017 Russian River Valley Rosé Pinot Noir:

From obsessively tended vines in four of our outstanding Estate vineyards, this Rosé of Pinot Noir is made intentionally from specific regions of the vineyards. These small lots are selected by hand to be harvested slightly less ripe than their Pinot Noir neighbors.

Made in a Vin Gris style, 50% of the fruit is destemmed and cold soaked for 8 hrs. The remaining whole clusters are then added to the destemmed fruit and pressed off. The juice is fermented with native yeasts in neutral oak barrels. When dry it is aged in Stainless for 3 months. This Rosé is elegantly made in the same style as a base wine for Champagne- and delightfully compliments a large array of menus. It is bright, crisp, complex, completely dry and unbelievably refreshing.



Small Vines

2017 Russian River Valley Rosé Pinot Noir

355 CASES Produced

Minimum Retail Price / Bottle: \$29.00

Available direct from winery only- exclusively for mailing list members

- Vineyards:** 23% Baranoff Vineyard: Planted in 2001, top of ridge above the Laguna de Santa Rosa, Sebastopol. 13.5% MK Vineyard: Planted in 1999, east facing ridge above Occidental, 800 ft. elevation, 10.5 miles from the coast. 26.5% Old Mill Vineyard: Planted in 2001, very low vigor site, heart of the Green Valley, Sebastopol. 37% TBH Vineyard: Planted in 2009, cool-windy ridge top with heavy coastal influences. Barlow Lane, Sebastopol
- Farming:** Organically farmed by Small Vines Viticulture, Inc. using biodynamic practices
- Spacing:** 4x3, 4x4 and 4x meter (2722– 3630 vines per acre)
- Soils:** Red sandy clay loam to dark brownish gray sandy loam
- Yields:** ~.08-1.2 lbs. per vine, naturally, lightly thinned for uniformity
- Clones:** Pinot Noir: Dijon 113, 114, 115, 459, 667, 777, 943, Calera, & Swan
- Hand Harvest Dates:** Baranoff, MK Vineyard, Old Mill, TBH Vineyard: Several vine-specific picks from 08/17/2015-8/20/2015
- Pressing Method:** 50% whole cluster. 50% Destemmed and cold soaked for 8 hours on skin. Pressed together with whole cluster
- Brix at Pressing:** 18.6 - 20.1Brix
- Fermentation:** Native yeast fermentation Neutral French Oak
- Barrel Program:** Post fermentation transferred to Stainless 3 months
- Bottling:** Bottled January 31, 2018
- Chemistry:** pH: 3.18, TA: 0.79 g/100ml, RS: 1.0 g/L, Alc. 12.0%