



2021 ROSÉ OF STA. RITA HILLS PINOT NOIR

Retail Price: \$32.00

Alcohol %: 12.5

Varietal: Pinot Noir

Region: Santa Barbara County

Appellation: Santa Rita Hills

Vineyard: 100% Peake Ranch

Clones: 115

pH: 3.15

Winemaking Notes:

Whole cluster pressed pinot noir, fermented in 50% neutral oak and 50% stainless steel.

A long, cool fermentation in tank allows for vibrant aromatic expression.

Neutral oak barrels create mouthfeel and silky texture.

100% Block 8, clone 115

Tasting Notes:

The soft, tropical aromatics of this pale peach rosé immediately express the dichotomy of this unique wine. Two separate harvest dates, one barrel fermented, and the other stainless tank fermented create racy acidity upfront with lingering creamy, softness from mid-palate to finish. Aromas of white flowers, fuzzy peach, and pineapple skin show off the expressive side of the wine. The racy acidity upfront lifts flavors of orange blossom, tangerine zest, and nectarine. The silky texture creates layers throughout the palate from bright to mineral to mouth coating to textural with acidity continuing through to the finish.

