

# 2017 Breezy Slope Vineyard Pinot Noir Rose



**pH:** 3.31

**Titrateable Acidity:** 7.3 g/L

**Alcohol:** 13%

**Harvest Parameters:** September 14, 2017 at 21.0 Brix, 3.41 pH, and 5.9 g/L of titrateable acidity.

**Blend:** 100% Pinot Noir Rose, Breezy Slope Vineyard, Dijon clone 115. All stainless steel fermentation and aging.

**Cases produced:** 65

**Release Date:** March 15<sup>th</sup>, 2018

**Winemaker's Notes:** With peach, nectarine, and cherry blossoms jumping out of the glass, this dry, aromatic rose is begging for a hot summer's day. Fermented in stainless steel and possessing bright, crisp acidity, this pale apricot colored wine delivers wild strawberry, Gala apple, plum, and Rainier cherry flavors that delight your palate into a long finish of fruit and minerality. 100% Dijon clone 115. Drink now through 2020.

**Winemaking:** The goal for this wine was to make a crisp, stainless steel Pinot Noir Rosé to showcase the fruit. With the relatively normal 2017 vintage, the grapes were ready to be picked by the middle of September. I wanted to pick it around 21 Brix, and we nailed it right there. Harvested on September 14<sup>th</sup>, the grapes were destemmed and crushed with the use of enzymes for settling and juice extraction and an ascorbic acid and SO<sub>2</sub> blend to control oxygen contact. Approximately 18 hours later, after we had the color we were looking for from skin contact, the juice was pressed off the skins. The wine was fermented with D80 yeast in a stainless steel tank at 56 degrees for 6 weeks until it was dry. After fermentation was complete, SO<sub>2</sub> was added to stop ML from occurring, the wine was cold stabilized and bentonite was added to bind proteins. The wine was racked off the sediment and prepared for bottling. The wine was crossflow filtered and bottled on January 11<sup>th</sup>, 2018. 100% stainless steel.

**Awards:** N/A