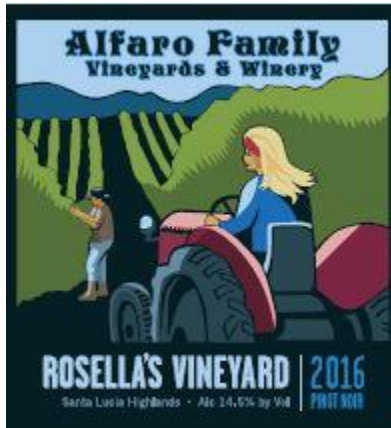


## 2016 “Rosella’s Vineyard” Pinot Noir



### The Vineyard:

Planted in 1996 by Gary and Rosella Francioni, the 50 acre Rosella’s Vineyard – comprised of Pinot Noir, Syrah and Chardonnay varieties – is located on the Francioni estate property in the Santa Lucia Highlands appellation of Monterey County, overlooking the Salinas River Valley.

### Winemaking:

80% of the grapes were de-stemmed and 20% were left as whole clusters; then they were placed into small open-topped fermenters. The must was chilled to 50 degrees Fahrenheit and cold soaked for five days. Fermentation occurred spontaneously. No punch downs were performed. To avoid over-extraction and to keep the cap moist during fermentation we performed rack-and-returns via gravity. After fermentation the wine was pressed off directly into French oak barrels where it was allowed to undergo a natural malo-lactic fermentation. It was then aged for 10 months on its lees, and bottled unfiltered and unfiltered.

### The Wine:

This wine has medium ruby color; opening with pleasing floral aromas on the nose, it moves to layers of ripe plum, blackberry, black cherry, and toasted spice on the palate. Offering depth and complexity, this wine has a velvety texture and a rich mouthfeel, backed up by moderate tannins and good acid balance.

### Technical Data:

<b>Production</b>	140 cases	<b>Release Date</b>	Spring 2018
<b>Alcohol</b>	14.5 % by vol.	<b>Aging</b>	10 months in French oak (50% new)
<b>Bottle Size</b>	750 ml	<b>Suggested Retail</b>	\$48