

2022 Rosé of Pinot Noir Gianna May



Cold soak: Direct to press

Aging Process: NA

Secondary Fermentation: NA

Bottling Date: 2/2/23 Case production: 179 Oak program: None New oak %: 10

Product Information

Description:

This stunning Rosé of Pinot Noir delights with its delicate, pale hue and enchanting aromas of fresh strawberries, watermelon, and subtle floral notes. On the palate, it offers a graceful balance of crisp acidity, bright red fruit flavors, and a refreshing, lingering finish. A truly elegant experience.

Appellation:

Russian River Valley, Green Valley Neighborhood

Unique Qualities of Vineyard/Location:

East facing slope, sandy loam soils

Fermentation Details:

Long slow fermentation. To reduce the brix or sweetness, our winemaker does .5 - 1 brix a day. This gives the rosé more of a floral and tropical feel.

Farming Technique & Maintenance:

Vertical, cordon spur trained