



Rosemary's Pinot Noir

ARROYO GRANDE VALLEY

Alcohol: 14.2%

Residual Sugar: 0.4

Total Acidity: 5.9

pH: 3.63

Brix at harvest: 23.4

Aging:

16 months sur lie in 37% new French oak barrels

Vintification:

barrel fermented with native yeast, punched down by hand, 100% destemmed

Soil Type:

Lopez very shaly loam

Aromas:

raspberry, lavender, blackberry, cedar, vanilla bean

Flavor Profile:

boysenberry, black tea, Bing cherry, bay leaf

Finish:

powerful elegance

Previous scores: 95 points / Vinous - 93 points / Wine Advocate - 95 points / Jeb Dunnick