



# Rosemary's Pinot Noir

**Alcohol:** 14.2%

Residual Sugar: 0.04

ARROYO GRANDE VALLEY

**Total Acidity: 5.6** 

pH: 3.55

Brix at harvest: 24

## Aging:

15 months sur lie in 40% new French oak barrels (barrique, puncheon)

## Vinification:

open top fermenters with native yeast, punched down by hand,

## **Soil Type:**

Lopez very shaly loam

#### Aromas:

raspberry, lavender, blackberry, cedar, vanilla bean

### Flavor Profile:

Santa Rosa plum, red apple, blueberry, sage

#### Finish:

concentrated elegance

Previous scores: 96 points / Vinous - 95 points / Jeh Dunnuck