

ROSÉ OF PINOT NOIR

VINTED. 2017



DANCING COYOTE

TASTE:

This light-bodied rosé invites you in with its pretty salmon pink color. The flavors are fresh rose petals, watermelon and strawberry, with a refreshingly crisp acidity. The wine is bone dry, but full of fruit flavors that create a clean, pleasant finish.

FOOD PAIRINGS:

Great with assorted cheeses, salads, light pasta dishes and fruits like apple, pear or melon. Perfect for the lighter foods of spring and summer.

VITICULTURE NOTES:

Grown in the Clarksburg Appellation, this vineyard benefits from the warm sunny days, and then the cool maritime like breezes that come in the Sacramento Delta. This Pinot Noir is a selection known as the Mariafeld clone (clone 23). Its desirable traits are loose clusters, good acidity, soft cherry and barnyard aromas, with good resistance to bunch rot. It has been very popular for use in the production of sparkling wines.

WINEMAKING NOTES:

This Rosé of Pinot Noir was made by taking the free run juice away from the skins immediately after de-stemming and crushing, a technique called “Saignee” (bleeding). The juice was cold settled, then racked of any solids, and fermented cold in a temperature controlled stainless steel tank. The wine was then stabilized and bottled after a couple of months of being produced.

APPELLATION:

Clarksburg

ALCOHOL:

13.5% by Vol.

RESIDUAL SUGAR:

0.12 g/100mL (%)

PH:

3.55

TOTAL ACIDITY:

5.4 g/L as Tartaric Acid

HARVESTED:

August 21, 2017

BRIX AT HARVEST:

24° Brix Average

BOTTLED:

March 26, 2018

PRODUCTION:

615 cases

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