



# 2017 Rosé

Vin Gris of Pinot Noir | Sonoma County



## The Vineyard

*The Spell Rosé is produced from the Saignée (French for “bleed”) of the Pinot Noir. The juice for this wine is removed (“bled”) from each lot of Pinot Noir as it is being destemmed into the fermenter. It is transferred to a stainless steel tank which is maintained at 50 degrees F, to promote a slow, cool fermentation that preserves the fantastic aromatics. Once the primary fermentation has completed (2-4 weeks after the last lot of Pinot Noir is processed) the wine is moved to a selection of neutral French oak and stainless steel barrels for another 6 weeks of aging before bottling in February.*

## Tasting Notes

*A rich pink, salmon color introduces aromas of white strawberry, watermelon rind, and peach pit are accompanied by smoky, minerality elements. Refreshing flavors of fresh spring strawberries, honeydew melon, and raspberries spread across the tongue and lead into a smooth, lingering finish. Those of you who are familiar with previous vintages won't be disappointed. Serve chilled and drink now or over the next eight months.*

## Vinification

Harvest Dates: September 7-16, 2017

Oak: 20% stainless steel, 80% neutral French oak

Bottled: February 13, 2018

Alc: 14.0%

**368 Cases produced | Released April 1, 2018**