



2013 Rosella's Vineyard Pinot Noir

appellation: SANTA LUCIA HIGHLANDS

vineyard: ROSELLA'S
rootstock: 110-14, So4, 5C
clones: PISONI & DIJON 777

soils: ARROYO SECO & SANDY LOAM climate: VERY COOL, REGION I (UCD)

 alcohol:
 14.4%

 acidity:
 6.0 G/L

 ph:
 3.42

cooperage: 10 MONTHS IN 100% FRENCH OAK

production: 97 CASES retail price: \$58.00

THE GRAPE

Pinot Noir demands the most from winegrower and vintner. Here, a great vineyard and classic winemaking are perfectly matched.

THE PLACE

Rosella's Vineyard is among the most famed estates in the Santa Lucia Highlands. Planted by Gary Franscioni and his wife Rosella, their conscientious winegrowing and "Premier Cru" location yield top-flight Pinot Noir.

THE WINE

For years we have valued the consistent quality of Rosella's Vineyard Pinot Noir. Located three miles south of our own Double L estate, Rosella's is one of the top Pinot Noir vineyards in California. Planted in '96 to several Dijon clones as well as the famed "Pisoni" clone, Rosella's benefits from the eastern exposure of its Santa Lucia Highlands benchland location. Fog and cooling breezes from Monterey Bay combined with well-drained alluvial soils make-up Rosella's famed terroir.

The 2013 growing season was a fairly textbook one throughout the Santa Lucia Highlands. Winter storms gave way to a warm spring and summer, with trademark afternoon winds off the Bay. With very few weather events, the fruit was allowed to develop slowly. Mildew pressure was at a minimum, insuring "clean," high quality fruit.

The grapes were completely destemmed after hand sorting. Native yeasts began the whole berry fermentation in open top tanks. Manual punch downs provided for supple texture and soft tannins. The wine was transferred to a combination of medium and medium-plus toast Burgundy barrels, 54% new, for malo-lactic fermentation and 10 months of aging.

Deep and concentrated, this limited production Pinot Noir showcases aromas of blackberry, plum, rose petals, and sage with flavors of raspberry, pepper spice and black licorice. Well integrated, layered tannins suggest this wine will age very well. The 'I3 Rosella's Pinot Noir will prove a perfect match for rib roast, lamb chops or just about anything off the grill.