

GARY FARRELL

VINEYARDS & WINERY

2016 RUSSIAN RIVER SELECTION ROSÉ OF PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARDS

This beautiful rosé comes from two Dutton Ranch vineyards located in the cool Green Valley sub-appellation of the Russian River AVA. The Wat Vineyard is located on Goldridge road, just off Bodega Highway in Sebastopol and right on the border of the Green Valley/Sonoma Coast AVAs, which is the coolest part of this growing region. About 18.5 miles southwest of the winery and 12 miles east of the Pacific Coast, the vines were planted to UCD 37 (a Mount Eden clone). The Galante vineyard is located on Cherry Ridge Rd, in the heart of the Green Valley AVA, not far from Sebastopol and the little town of Graton, and is planted to Dijon Clone 115. The Goldridge series soil in both vineyards is a fine sandy loam that provides excellent drainage and low soil fertility, while the coastal fog intrusions provide a cooling effect after moderately warm, sunny days.

VINTAGE

The 2016 vintage was an exceptional year for Russian River Valley wines. Harvest seems to start early every year now in Sonoma County, and this season was no exception. Much needed winter rains alleviated some of the drought pressure and vine development was able to begin early. This, coupled with a remarkably slow and steady ripening season, gave the grapes plenty of time to develop perfect balance, structure, and an amazing complexity of flavors. The 2016 Pinot Noir crop was medium in size while the quality and overall integrity of the fruit was among the best that we've ever seen at the winery. Cooler than average daytime highs and cold nights gave us the opportunity to pick the fruit exactly when it was ready, giving us wines that have tremendous concentration, finesse, and beautiful natural acidity. We were fortunate to experience another spectacular vintage in the Russian River Valley, and are excited to see how the wines evolve as they age in our barrel cellar.

WINEMAKING

These two blocks of Pinot Noir were both harvested at ~21° Brix, specifically for this special bottling. The grapes were pre-thinned on the vine, hand-harvested, hand-sorted at the winery, then whole cluster pressed, just like a white wine, using a gentle Champagne press program that minimizes extraction and maximizes desirable solids for fermentation. The juice was settled overnight, racked off the heavy lees, and then transferred to a stainless steel tank for fermentation. After a few days in tank, about 40% of the juice was transferred to three-year-old French oak barrels where it was allowed to ferment to near dryness. The two components were later combined again into a stainless steel tank where the entire blend remained on its primary lees for approximately two months.

TASTING NOTES

Pale, coppery pink in color, this intentional, whole-cluster-pressed rosé smells remarkably of fresh strawberries, quince, watermelon and peach blossom. In the mouth, dried herbs, pomelo, hibiscus and rosehip flavors are juicy, tart and refreshing thanks to the excellent backbone of acidity. The savory, mineral character adds texture and leaves an impression on the palate, while also differentiating this wine from other types of rosé that are riper and more fruit-driven. This is a serious, polished wine that will please even the most discriminating of palates..

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Dutton Ranch-Wat & Galante Vineyards

COMPOSITION

100% Pinot Noir

FERMENTATION & AGING

60% stainless steel fermented;
40% fermented in neutral French oak barrels for two weeks.
Entire blend aged 4 months in stainless steel.

ALCOHOL

13.2%

pH / T.A.

3.16 / 7.8gm/L

PRODUCTION

393 Cases

BOTTLING DATE

January 30, 2017

RELEASE DATE

May 2017

RETAIL PRICE

\$32