

2018 Rosé - Santa Cruz County

SPECIFICATIONS & NOTES



TASTING NOTES

Densely salmon in color with hints of orange, this Rosé of pinots is a lively and refreshing aperitif perfect for the warm summer and fall months. Aromas of ripe, macerated strawberry and raspberry leap out of the glass along with candied watermelon, hints of bright Rainier cherry and crushed stone. With the first sip, you'll notice the balanced acidity and nice structure with fresh, tart raspberry and watermelon reminiscent of a Jolly Rancher. This fun and playful rosé would make a great apéritif, and would also pair well with charcuterie, roast pork tenderloin and salmon.

VINEYARD NOTES

This vineyard is the closest of any of the vineyards that Integrity Wines sources for its grapes. This local vineyard owned and managed by the Basor's, a local Croatian family, sources Pinot Grigio, Pinot Noir, and Viognier. The vineyard is right in the heart of the Pajaro Valley. Given the location, it exists in an ancient flood plain benefiting from the millennium of rich and fertile deposits. The fertility is juxtaposed with stresses caused by temperature and dry climate while benefiting from daily marine layer inversion, which provides cool evenings and frequently foggy morning.

PRODUCTION NOTES

In the style of 2017, we chose to make our Rosé from both Pinot Gris and Pinot Noir. In 2018 we were extremely lucky and harvested the Pinot Gris and Pinot Noir on the same day. The grapes of both varieties were destemmed and crushed together. In the winery, the grapes were never separate. To manage the color the must was pressed two hours after crushing. The pressed juice was clarified at a low temperature for two days and began fermentation. The stunning color was noticeable from the beginning.

WINEMAKER NOTES

Most people would not know that Pinot Gris is a colored skin grape (that typically makes white wine, Pinot Grigio or Pinot Gris). For our Rosé, it contributes an orange hue and also fruit-forward characteristics. The Pinot Noir provides structure, body, and complexity. We used a Rhône yeast to create a more Provence style Rosé. Despite my disinterest in making a Rosé, this wine exhibits characteristic I wanted to have and resulted in a fun wine to make and drink.

AGING

Stainless Steel

CASE PRODUCTION

130 Cases

HARVEST DATE

September 9, 2018

BOTTLING DATE

May 5, 2019

SUGAR AT HARVEST

22.7° Brix

ALCOHOL

13.2%

ACID

7.5 g/L

pH

3.19



INTEGRITY
WINES