

MONTICELLO

WINEMAKER'S JOURNAL

Rose of Pinot Noir
'Estate Grown'
Vintage 2019

Chris Corley, Winemaker

VARIETALS : 100% Pinot Noir
VINEYARDS : 100% Monticello Vineyard, Block 3, Clones 777, 667, 113
APPELLATION : 100% Napa Valley
SUB-APPELLATIONS : 100% Oak Knoll District

ANALYSIS : 12.8 % Alc, 7.8 g/L TA, 3.33 pH
PRODUCTION : 10 Barrels / 250 Cases

HARVEST : Hand-Picked. First Pick August 15, 2019. Second Pick September 5, 2019.
CRUSHING : Whole Cluster Pressed.
FERMENTATION : Stainless Steel and Neutral Oak Barrels. Wild Yeasts.
AGING : 4 Months In Stainless and Neutral Oak Barrels. No New Oak.

VINTAGE NOTES : The beginning of the 2019 growing season was defined by copious rainfall and late soil moisture. The long, warm summer saw very few extreme heat events, with foggy mornings setting the stage for vibrant and expressive wines. The long, relatively mild finish to the season helped to preserve freshness and finesse in the fruit with abundant hang time teasing out great color, structure and soft tannins. All in all, exceptional fruit with bright acidity and ample texture promises an amazing vintage.

WINEMAKING NOTES : We really enjoy drinking Rose in the warm summer months, and have grown even more fond of the drier, crisper styles in recent years. Towards that end, we've been doing a special early pick of portions of our vineyards so that we can pick dedicated fruit for Rose production. These early picks have wonderfully fragrant aromas, fresh natural acidity and make wonderfully bright and crisp rose wines, especially when blended with rose made from the saignee (juice bleed) from the Pinot Noir grapes picked at full ripeness 3-4 weeks later from the same block. The grapes are whole cluster pressed immediately upon arriving on the crush pad, so we can isolate the juice from the darkly pigmented skins while only pulling a light bit of vibrant pink color. The juice is fermented in stainless steel to preserve its freshness and aroma profile, then aged in small stainless and neutral barrels for 4 months prior to bottling.

TASTING NOTES : The wine has an elegant, light salmon pink color, with vibrancy and freshness. The aromas offer fresh floral tones, strawberry, subtle hints of red pepper and dried cinnamon. On the palate the wine displays an elegant balance of ripe, light redberry fruit and vibrant, crisp acidity. The finish is fresh and should provide a wonderful accompaniment to a range of spring and summer dishes.

AGING : Drink Now through 2022.
SERVING : Chilled.
FOOD : Bruschetta, Crab Cake, Prosciutto
CHEESE : Mild Cheddar, Provolone

CASE WT : 38 lbs
CASE DM : 10.5"w, 12"h, 13.5"l
PALLET : 56 cases (4 x 14)
UPC CODE : 0 86095 19507 4

