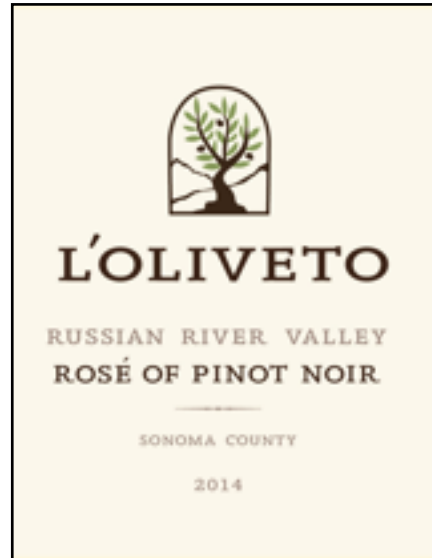


## 2014 L'Oliveto Rosé of Pinot Noir | *Russian River Valley*

**Vineyard-** Sourced from vineyards throughout the Russian River Valley, this adds a more dynamic spectrum of flavors as each growing region brings it's own personality to the wine

**Vintage-** The 2014 vintage offered excellent growing conditions. A mild winter and spring compounded with almost no rain contributed to early ripening, low to moderate yields and highly concentrated grapes resulting in exceptional quality. 2014 is one the earliest vintages we've seen in over a decade, but it will also go down as one of the best.

**Fermentation-** The juice was cold settled as long as needed for the team to rack clear juice off the solids. We want clear juice for our Roses to improve aromatic intensity and develop glycerol production during fermentation. 75% was cold fermented in stainless steel with a proprietary yeast strain for optimal aromatic character while the rest was fermented in neutral French oak with indigenous yeast to improve mouthfeel and complexity.



**Harvest Date:** August 24<sup>th</sup> –September 16<sup>th</sup>, 2014

**Winemakers:** Dan Fitzgerald/John Harley

**Cooperage & Aging:** 100% neutral oak, aged for two months.

**Bottling:** November 2014

**Sensory Notes:** - Pale, salmon-pink in color, the nose offers notes of wild strawberries with a limestone mineral edge. The palate is crisp and bursts with tangerine, melon and cucumber flavors. The finish is focused, clean and refreshing.

### Final Technical Information:

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**pH:** 3.16      **TA:** .74      **Alc:** 13.3%

**Available Formats:** 750ml

**Suggested Retail Price:** \$19.00