

# CHAMISAL

VINEYARDS

2017

## EDNA VALLEY ROSE



### DETAILS

**Vintage**

2017

**Varietal**

Pinot Noir

**Appellation**

Edna Valley

**Alcohol %**

12.9%

### TASTING NOTES

**Aromas**

Melon and strawberry with hints of freshly cut thyme

**Flavors**

Ripe cantaloupe, orange zest, and lychee

**Finish**

Fresh acidity and a touch of elegant limestone; ready to drink upon release

### VINEYARD SOURCE

Chamisal estate vineyards in the Edna Valley appellation

Cool climate

Long growing season for exceptional hangtime

Calcareous, clay-rich soil to produce fruit with exceptional intensity and complex flavor

### WINEMAKING

**The Fruit**

Hand picked, hand sorted, and whole cluster pressed

Gravity fed into open-top fermenters

**The Juice**

Short period of skin contact, then juice drawn from the fermenters using the saignée (French for “bleed”) method  
Fermentation in stainless steel tanks at very cool temperatures to retain fresh, crisp fruit and high-tone esters

Indigenous yeasts

**The Wine**

Aged 100 percent in stainless steel tanks