



In 1996, Gary Franscioni planted the 50-acre Rosella's Vineyard, named for his wife, on their estate property just 1½ miles north of Garys' Vineyard in the Santa Lucia Highlands Appellation of Monterey County. We have been sourcing grapes from this vineyard site since 2005 and believe that Rosella's Vineyard, with Gary Franscioni's exceptional farming practices, produces a unique wine representing the best of the Santa Lucia Highlands. Santa Lucia Highlands has proven to be a world class appellation, and we are proud to offer a wine from this great vineyard.

**AROMATICS:** Black cherry and ruby red grapefruit with notes of flint, strawberry and a demure hint of rose petal.

**ON THE PALATE:** Rich, ripe strawberry are prominent on the palate, and are well accented by traces of fennel and candied citrus peel. The lingering finish is herbaceous, floral, and elegant.

FALL RELEASE

## ROSELLA'S VINEYARD PINOT NOIR 2011

### VINEYARD DETAILS

#### BLOCKS/CLONES USED IN THE BLEND

Pisoni: 50%  
Pommard 4: 25%  
828: 25%

#### TOTAL TONS ACQUIRED PER VINEYARD/BLOCK

Pisoni: 5.4 tons  
Pommard 4: 2.1 tons  
828: 3.1 tons

#### VINEYARD ORIENTATION

North/South

#### TRELLISING TYPE

Uni-lateral cordon

#### AVERAGE CROP PER ACRE

2.7 tons

#### SOIL TYPE

Glacial Alluvial

### PRIMARY FERMENTATION DETAILS

#### HARVEST DATES

October 4-11, 2011

#### COLD-SOAK TIME

5 days

#### FERMENTATION TIME

9 days average

#### NUMBER OF PUNCH-DOWNS

PER DAY  
1 to 2

#### TYPE/SIZE OF FERMENTATION VESSEL

1-ton bins

#### TYPE OF FERMENTATION APPLIED

100% de-stemmed

### BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK  
45%

#### BARREL AGING

16 months

### FINISHED WINE DETAILS

#### ALCOHOL

14.6%

#### pH

3.54

#### TITRATABLE ACIDITY

6.3 g/L

#### BOTTLING DATE

January 29, 2013

