



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 is prominent on the palate, and is 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 2012

VINEYARD DETAILS

BLOCKS/CLONES USED IN THE BLEND

Pisoni: 32%
Pommard 4: 19%
828: 27%
777: 22%

VINEYARD ORIENTATION

North/South

TRELLISING TYPE

Uni-lateral cordon

SOIL TYPE

Glacial Alluvial

PRIMARY FERMENTATION DETAILS

HARVEST DATES

October 7-13, 2012

COLD-SOAK TIME

5 days

FERMENTATION TIME

9-11 days average

NUMBER OF PUNCH-DOWNS PER DAY

1-2

TYPE/SIZE OF FERMENTATION VESSEL

1-ton bins, 5-ton stainless steel
open top tanks

TYPE OF FERMENTATION APPLIED

100% destemmed

BARREL PROGRAM

PERCENTAGE OF
NEW FRENCH OAK
59%

BARREL AGING

16 months

FINISHED WINE DETAILS

ALCOHOL

14.5%

pH

3.63

TITRATABLE ACIDITY

6.0 g/L

BOTTLING DATE

December 10, 2013

