

- ROSE - QUARTZ

PINOT NOIR ROSÉ

This year we bottled 3.547 bottles produced in a small vineyard of almost 2 acres of Pinot Noir planted as bush vines in the coastal region of Leyda Valley, 10 miles from the Pacific Ocean and known for their world class Pinot Noirs. The vineyard is 100% managed organically.

SOILS

Soil in Leyda is extremely poor in organic matter. In general, a layer of loamy clay about 20 cm thick lies atop a 35-cm layer of 45% clay, 55% granite. Below extends granite with a strong presence of quartz and a laminar structure of calcium carbonate (limestone). This profile provides excellent drainage.

CLIMATE

Leyda's climate is mild. A long, cool growing season allows production of cool-climate grapes for refreshing wines with a snap of acidity. The dominant climate-related factor here for grape growing is the cool ocean breeze off the Pacific due to the Humboldt Current. Starting around 10am, this breeze is crucial in temperature moderation and brings a freshness to the air throughout the day while keeping the grape bunches dry and free of botrytis. Some say the wines of Leyda owe their characteristic minerality and "saltiness" to this light wind... others claim the ferrous clays in the soil give rise to these qualities. Interestingly, the same saltiness or minerality can be found in the wines up the Pacific coast in Ensenada, Baja California.

HARVESTS AND VINIFICATION

The Pinot Noir grapes are tasted and selected carefully to make a Rose Wine, so the picking was earlier. An early harvest allows the wines to achieve freshness and acidity. The harvest is made by hand, using 12 kilos trays. The grapes were picked on March 4th in the morning, and transported on reefer small truck. At the winery, we gave it a cold soak for 8 hours before being pressed and the skins were early removed to achieve the perfect salmon pink color. We use pure native yeasts and the juice was fermented in stainless steel tanks.

TASTING NOTES

Elegant, with expressive nose of strawberries, cherries, and a bit of citrus and orange blossom. Lively and fresh; feels full and textured on the mouth with almost a creamy but zesty mineral finish.

TECHNICAL INFORMATION

Alcohol:	13,5%
PH:	3.52
Total Acidity:	5.07 gr/l
SO2:	25 mg/l
Residual Sugar:	2.66 gr/l

