



2015 Rosé of Pinot Noir Coast Grade Vineyard



The Vineyard

We feel that the terroir of Coast Grade Vineyard is unparalleled by any grape growing site in the world. The vineyard sits at 1238 to 1,350 feet elevation right at the fog line, roughly three miles from the Pacific Ocean. These attributes ensure that the growing season is temperate and that the grapes are slow ripening. This extended growing season leads to berries with greater intensity and allows for more terroir to be absorbed into the grapes prior to harvest. The saline essence on the palate of the wine (taste) imparted from the coastal fog as well as the redwood duff on the nose (smell), make it an incredibly site expressive wine.

American Viticultural Area

Ben Lomond Mountain

Varietal Blend: 100% Pinot Noir

Vine age: 2008

Harvest: October 6th

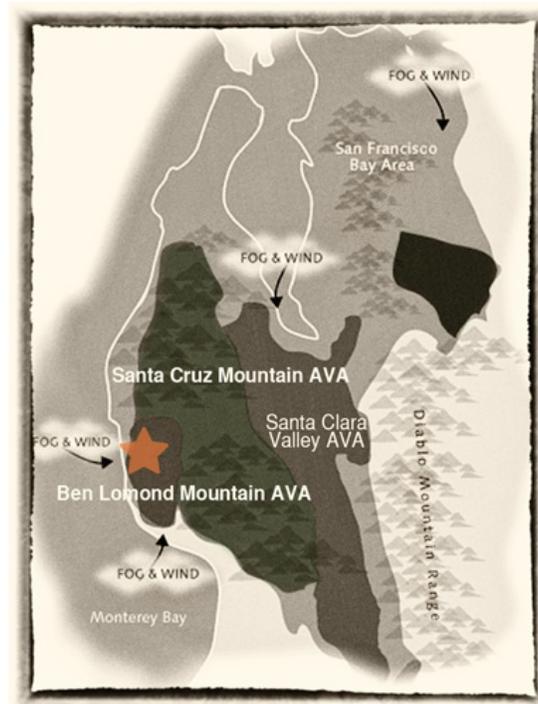
Aging: Neutral Oak Barrels

ALC: 12.5%

Tasting notes by consulting Master Sommelier Ian Cauble

The 2015 Rose of Pinot Noir is made exclusively from the Coast Grade Vineyard just a few hundred yards west of the tasting room on Bonny Doon Road. The color is an incredibly light pink gold core with light salmon pink highlights on the rim. Aromas are subtle and slightly creamy with aromatics of white peach skin, orange pith, cantaloupe peel, watered down cream, lees and wet stone. The palate has a rich mouthfeel and is medium plus in body with flavors of melon skin, dried orange peel, pomegranate seeds, a touch of white pepper, white tea leaf and stirred lees. This is an easy drinking wine much different than your typical California Rose with subtle food friendly flavors that can pair with a wide variety of foods, but grilled wild salmon served med-rare would be perfect. Serve this wine about 45-50 degree, not too cold, in Burgundy stems for best results. Drink now-Summer 2017.

The Ben Lomond Mountain AVA



The Ben Lomond Mountain AVA (American Viticultural Area) is located in Santa Cruz County, CA on the Western edge of the Santa Cruz Mountains. Vineyards were first planted on the mountain in the 1860's, but the area did not become famous for Pinot Noir until the 1970's. The four by sixteen-mile AVA reaches altitudes as high as 2,600 feet above sea level, placing it above much of the fog that rolls in from the Pacific Ocean, ensuring long hours of sunlight.

The elevation and ocean proximity ensure a cool climate, where grapes can ripen over an extended growing season. Wines are highly structured, have good minerality and are extremely age worthy.