

# BARRA

*of* M E N D O C I N O



## 2016 Pinot Noir Rosé

This lovely wine was made from Pinot Noir fruit grown on block J of our 175-acre home ranch, Redwood Valley Vineyards. Using the saignée method, after crushing we draw juice off for the rosé. This juice is then inoculated with a yeast suited for fresh, fruity wine and is fermented cool. We monitor the RS during the fermentation, and when it is optimum, we stop the fermentation. Once that is done, we move on to filtration and bottling. The wine does not go through malolactic fermentation, and it does not see any oak at all.

Even in the bottle, the vibrant pink hue of our Pinot Noir Rosé attracts the eye. In the glass, the aroma beckons with the cherry fruit the variety is known for, but also offering hints of peaches and ripe summer melons. On the palate, the wine is crisp and refreshing, with just enough natural sweetness to accompany a wide variety of fare.

**Appellation:**  
Mendocino

**Alcohol:**  
13.0%

**Varietal Composition:**  
100% Pinot Noir

**Aging:**  
100% stainless steel

**ph/TA:**  
3.37/.59

**Production:**  
600 cases

**RS:**  
6.9%

**Bottled:**  
December 2016

**Estate Grown ■ Hand Picked ■ Family Owned**  
**Made With Certified Organic Grapes**

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