

BARRA

of M E N D O C I N O

2018 Pinot Noir Rosé



The Pinot Noir grapes from block J on our 175-acre home ranch, Redwood Valley Vineyards, were harvested on September 4, 2018 at a 24.6 brix.

After going through the de-stemmer and arriving in the fermentation tank, the grapes were allowed to rest for just over 24 hours. After soaking, we racked a portion of the juice to a separate tank to begin the primary fermentation. This is called the Saingnee (pronounced: san – yeah) method.

After primary fermentation is arrested, the wine is chilled and does not see any oak or malolactic fermentation. The remaining malic acid helps build a sturdy backbone of super crispy freshness and vibrant pink color, allowing the more subtle aromas of summer jasmine and rose to mingle effortlessly with the flavors of strawberries, fresh-cut melon, and just a hint of cherry preserves.

Appellation:
Mendocino

Alcohol:
13.50%

Varietal :
Pinot Noir

Aging:
100% stainless steel

ph/TA:
3.25/.60

Production:
250 cases

RS:
7%

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

Email: info@barraofmendocino.com / **Web:** www.barraofmendocino.com