



# STRESSED VINES

MAKE BETTER WINE

## 2019 Rosé of Pinot Noir

It is said that "stressed vines make the best wines", because the harder the vine works to produce fruit, the more vibrant the flavor, the more balanced the acid and the smoother the tannins will be. Our wines are made from grapes sourced from vineyards that produce grapes that are not only "stressed" but are also known as some of the best vineyards in the region.

Stressed Vines' 2019 Sonoma Coast Rosé is the perfect blend of pinot noir saignée (90%) and vermentino (5%) pressed juice from grapes grown in some of the best vineyards in the Sonoma Coast AVA. This is a dry, crisp and refreshing light-bodied wine that balances elegance and sophistication with refreshing acidity, and aromas of pink grapefruit, watermelon, fresh strawberry and pear blossom.

## Production

We barrel fermented and barrel aged the pinot noir for 4 months in 10% new French oak for some added flavor and mouthfeel. The vermentino is fermented and aged separately, treated more like a chardonnay in the cellar with lees stirring twice a month to add texture and mouthfeel. The two wines are blended together to create the perfect balance, fined and filtered to ensure clarity and color and then bottled.

## Technical Data

### HARVEST DATE

9/15/2019

### VINEYARD

Sonoma Coast

### FERMENTATION

Native Yeast

### ALC

14.3%

### RETAIL PRICE

\$20.00

### AGING

4 Months French Oak (10% new)

Fined and Filtered

### BOTTLING DATE

1/27/2020

### PRODUCTION

110 Cases