

GHOST HILL

CELLARS



2015 Spirit of Pinot Noir Rosé

Winemaking Notes

In the process of producing the Pinot Noir Blanc we realized that there was going to be a fair amount of juice towards the end of the pressing process that would have too much color or tannin for the Blanc project. This dark juice was placed into a separate stainless tank, settled, racked off the heavy sediment, then inoculated and fermented to complete dryness.

In addition, an equal amount of juice was extracted from several of the red Pinot Noir fermenters prior to the start of fermentation ("Saignée") and fermented separately off of the skins for the Rosé. The two wines were combined at filtering to create a slightly off dry bright rose with a gorgeous almost "watermelon pink" color.

We aged these wines on their lees until bottling with repeated stirring to produce a delightfully dry Rosé that hints at the "Spirit" of Pinot Noir.

Technical Data

Appellation: Yamhill-Carlton

Alcohol: 13.5%

pH 3.60

Aging: 100% Stainless steel

Harvested: September 2015

Bottled: May 9, 2016

Cases: 122

SRP: \$20