



**2010 "Spirit of Pinot Noir" Dry Rosé ~ Bayliss-Bower Vineyard ~ 100% Pinot Noir Grapes**

**Winemaker's Notes ~**

"In the process of producing the Pinot Noir Blanc we realized that there was going to be a fair amount of juice that would come towards the end of the pressing process that would have too much color or tannin for it to be beneficial to keep for the blanc project. Since we did not want to compromise the quality of our first white wine, nor did we wish to let the juice go to waste, it occurred to me that we could separate these heavier juices and use them for the 2010 Rosé.

The juice was placed into a separate stainless-steel tank, settled, racked off the heavy sediment and then inoculated and fermented to complete dryness. In addition, a small amount of wine was extracted from the one ton of fruit that was fermented as a full red Pinot Noir (a "saignée") and added to the Rosé fermentation to brighten up the color. Aged on lees for six months with repeated stirring produced a delightfully dry Rosé that hints at just the "spirit" of Pinot Noir.

Scents of ruby red grapefruit, orange blossom, ripe sweet raspberries and candied strawberries fill the nose of this brightly colored Rosé. With 13.5% alcohol, no residual sugar and 3.56 pH this wine is a perfect refresher for a sunny summer day. The fullness of the flavors and roundness of the mouth feel let the wine pair well with many summer feasts, including grilled salmon, pork or chicken, but you may enjoy it best all on its own at the end of a hot summer day!"

**95 (750 ml / 12 bottle) cases were produced.**

**13.5% Alcohol                      3.56 ph                      100% Stainless Steel ~ Aged on lees for 6 months**

**Harvested: October 19, 2010                      Bottled; April 07, 2011**

**Retail: \$18/btl ~ \$97.20 / 6 pack (Believer's Club \$15.30 / btl or \$91.80 / 6pack)**