

# STEMMLER

## 2012 SONOMA COAST VIN GRIS ROSE OF PINOT NOIR

Our Vin Gris is a blend of fruit from both of our Estate Vineyards. Only our earliest picked blocks, which have the low sugar level perfect for rose were selected. Using the saignee method we take the very first free run from these Pinot blocks and ferment the juice cold in stainless steel using only native yeast. This method results in a light colored wine with aromatic intensity and fresh fruit flavors. Added richness is achieved by ageing a percentage of the wine briefly in neutral French oak barrels.

*Pale salmon in color, aromas of cherry, strawberry, poached pear, and peach leap from the glass. The palate begins with fresh berry and apple flavors, finishing dry with tart cherry and a hint of spice.*

**FRUIT:** 100% Pinot Noir, with approximately equal amounts of Pommard, 115, 667, Martini, and Donum clones

**PRODUCTION:** 226 cases

**ALCOHOL:** 13.3%

**PH:** 3.30

**TA:** 6.3 gm/L

**RESIDUAL SUGAR:** 0.05%

**BOTTLING DATE:** February 27, 2013



REDUCE - REUSE - RECYCLE 