

EDEN RIFT

2018 ESTATE ROSÉ OF PINOT NOIR CIENEGA VALLEY

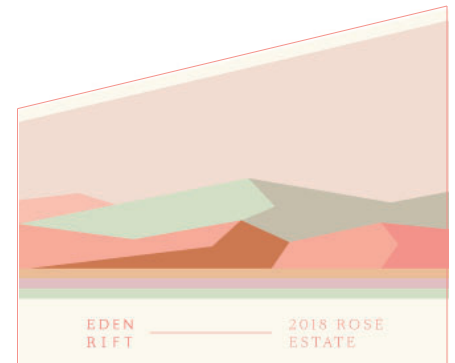
Under Vine Since 1849 - Eden Rift is one of the oldest, continually producing estate vineyards in California. A remote pacific refuge located under the shadow of the Gavilan Mountain Range, the estate rests on the San Andreas Fault and is part of the Cienega Valley AVA. Only 20 miles from the Pacific Ocean, this site benefits from an ideal, temperate maritime climate as well as the coveted calcareous soils required for the cultivation of vivid, energetic winegrapes.

CELLAR NOTES

Comprised of two Dijon clones, 777 and 828, this dry Rose of Pinot Noir was produced using classical techniques. Picked in the early morning hours of September 14th, 2018, the fruit was gently pressed whole-cluster. Set to a gentle cycle, the skins and juice shared minimal contact; just enough to provide the ultimate wine with its salmon color. Racked to a small fermentation tank, the juice cold settled for 24 hours. Fermented dry, on native yeasts, the wine remained in tank for six months before being bottled on February 12, 2019.

WINEMAKER NOTES

"A traditional, dry-style rosé, this wine is produced with focused intent and attention to detail. Prior to harvest, specific vineyard rows and clones of estate Pinot Noir grapes were selected for the wine. The selected fruit was harvested at slightly immature brix, sugar levels which resulted in focused and vibrant acidity. Once picked, the fruit went directly to press. The pressed juice had minimal skin contact which provides the wine its rose colored hue. Ultimately, the wine's bouquet features expressive aromas of cranberry, lychee, rhubarb, orange rind and minerals. Replete with acidity, it is crisp and clean with great freshness and verve on the palate."



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HARVEST DATA

Harvest Dates	September 14, 2018
Block Clone(s)	Block C Clone 828 Block E Clone 777
Average Tons/Acre	3.44

WINE DATA

Composition (percentage by clone)	100% Pinot Noir 58% Clone 828 42% Clone 777
Fermentation	100% Stainless Steel 100% Native
Aging Regime	100% Stainless Steel Aged 6 months
pH	3.22
Total Acidity	7.07 g/L
Alcohol	13.8%
Bottling Date	February 12, 2018
Release Date	April 2018
Case Production	324 cs (750 ml) 25 cs (1.5ltr)
Retail Price	\$ 25.00

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