

2021

ROSÉ of PINOT NOIR

SONOMA COAST



Our Rosé of Pinot Noir is inspired by the beauty and wild that surrounds Sonoma County. The vibrant Indian Paintbrush flower on the label represents the intense wildflower that grows along the rugged, rocky Sonoma Coast. It blooms during spring and summer between May and August, which is the ideal time of year to enjoy this fruity, refreshing wine.

SONOMA COAST

The sprawling Sonoma Coast appellation embraces Sonoma County's coastline, while spreading north to Mendocino and south to San Pablo Bay. Although this vast region encompasses both the Russian River and Carneros appellations, it is known for its cool climate and long growing season due to the cooling breezes from the nearby Pacific Ocean. This unique terroir is ideal for producing wines with intense flavors and strong character, and is critically hailed as one of the best areas to grow Pinot Noir.

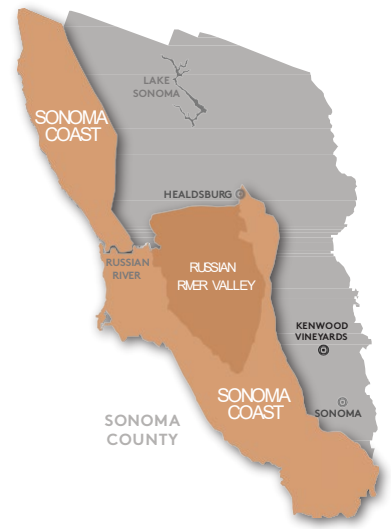
WINEMAKING

Lighter rains in the winter and a warm spring led to an early budbreak and, ultimately, a second earlier harvest in a row. 2021 had a warm growing season and a lighter crop which also contributed to the early harvest and we picked the grapes for our Rosé of Pinot Noir on September 9th. We gave it a shorter time in the press this year to achieve a beautiful salmon and grapefruit pink color. We fermented the wine in stainless steel tanks at cool temperatures and bottled a short four months after the grapes were picked to maintain the fresh fruity aromas.

TASTING NOTES

Aroma: There are many layers of aroma in this wine, some rhubarb, pink watermelon rind, with a little peach and lychee character that smells like summer.

Palate: Fresh with good body for such a light wine, ruby red grapefruit and a subtle flintiness that adds complexity. It has mouthwatering acid and a little sweetness in the finish to make this a very easy drinking wine.



WINEMAKING DETAILS

Variety: Pinot Noir
Appellation: Sonoma Coast
Vintage Conditions: Warm spring and an earlier than usual harvest, bright acids

FERMENTATION DETAILS

Aging: Fermented at cool temperatures and aged in stainless steel
Acidity/pH: 6.9g/L / 3.69
Alcohol: 12.5%

FOOD PAIRINGS

Orzo Pasta Salad
BBQ Chicken with Herbs de Provence
Light Cheeses
Lemon curd



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