
SHANE

2019 Ma Fille, Rose' of Pinot Noir, Sonoma Coast - \$17

The Process:

A saignée of one-hundred percent Pinot Noir and fermented entirely in stainless steel tanks. An assemblage is completed at dryness and the wine is sulfured early to block malolactic fermentation. The Ma Fille is settled and aged in stainless steel for three months at cold temperatures prior to bottling.

My Notes:

Vibrant salmon pink color. The Ma Fille's aromatics exhibit bright and enticing notes of pink grapefruit, watermelon, and light strawberry. Crisp notes of passionfruit, cantaloupe, pomegranate focus the zesty mid-palate. The lively finish is packed with elements of peach, rose water, and blood orange.

WINEMAKING DATA

- 14.1 alcohol
- 3.25 ph
- 7.5 TA