



PELLEGRINI

WINE COMPANY

2014 PELLEGRINI ROSÉ OF PINOT NOIR
RUSSIAN RIVER VALLEY | SONOMA COUNTY



HARVEST September 8-15th, 2014
BOTTLING February 24th, 2015
ANALYSIS AT BOTTLING
ALCOHOL 14.1%
TA 6.00 g/L
PH 3.46

WINEMAKING

This Pellegrini Rosé was made by saignée method, in which free run juice is drawn from select Pinot noir fermentation tanks after several hours of skin contact. Fermentation was completed in stainless steel tanks at low temperature and malolactic fermentation was suppressed to preserve aromatics.

TASTING NOTES

The Pellegrini Rosé of Pinot Noir has a pale pink hue and delicate aroma reminiscent of rose petals. Strawberry and watermelon characterize the intense fruit flavors captured in the mouth. This radiant rosé refreshes with bright and lively acidity, countered by a distinctively silky finish.

SERVING NOTES

You will find this rosé suitable for pairing with almost any food or occasion. Although you will enjoy a chilled glass of this delicious refresher all by itself, it is remarkably versatile as a companion to foods with light textures and flavors yet is able to hold its own against strong and spicy dishes. Drink the Pellegrini Rosé of Pinot Noir throughout spring and summer in order to capture it in the peak of its youthful freshness; try to stash some away to enjoy after autumn chill sets in as a reminder of warmer days.