



PELLEGRINI

WINE COMPANY

2013 PELLEGRINI ROSÉ OF PINOT NOIR
RUSSIAN RIVER VALLEY | SONOMA COUNTY



HARVEST September 25th, 2013
BOTTLING February 12th, 2014
ANALYSIS AT BOTTLING
ALCOHOL 14.1%
TA 5.85 g/L
PH 3.12

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 lovely pink hue that conveys a hint to its rose petal and hibiscus fragrance, as well as its intense strawberry and juicy watermelon and blood orange flavors. This radiant rosé has the vibrant acidity for a crisp and lively impression yet delivers a full-flavored impact along with a 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 dining companion, matching brilliantly with light salads but also holding up to strong and spicy flavors. Try it with prosciutto and melon, seared tuna, or seafood paella. 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 save a stash to drink after autumn chill sets in as a reminder of warmer days.