

SPOT ON CELLARS

2006 ROSE OF PINOT NOIR

SPOT ON CELLARS
936-B 7TH STREET
NOVATO, CA 94945
SPOT-ONCELLARS.COM

WINE NICKNAME

“PINK SPOT”

TERROIR

COUNTY: SONOMA.

APPELLATION: SONOMA COAST.

VINEYARD: VARIOUS.

SITE SPECIFICS: THE VINEYARDS ALL SIT WITHIN TWELVE MILES OF THE PACIFIC OCEAN IN THE SONOMA COAST APPELLATION.

COLOR AND AROMA

THE COLOR IS A LIGHT CHERRY RED. AROMATICS ARE STRAWBERRY SHORTCAKE.

FLAVOR PROFILE

STRAWBERRIES, VANILLA, AND ORANGE PEEL, WITH HINTS OF CLOVE AND ALLSPICE. NICE, FIRM ACIDITY THAT LEADS TO A LONG AND LASTING FINISH.

TECHNIQUE

THE WINE IS A BLEND OF THE FREE-RUN JUICE FROM SEVERAL LOTS OF ULTRA PREMIUM VINEYARD DESIGNATE PINOT NOIR FROM THE SONOMA COAST. IT WAS NATURALLY FERMENTED IN STAINLESS STEEL FOR APPROXIMATELY THREE WEEKS WITH A MAXIMUM TEMPERATURE OF 77°F. WE THEN TRANSFERRED THE WINE TO NEUTRAL FRENCH OAK BARRELS AND ALLOWED THE WINE TO GO THROUGH NATURAL MALOLACTIC FERMENTATION. THE WINE REMAINED IN BARREL FOR THREE MONTHS FOR AGING. AS ALWAYS, WE ADDED NOTHING TO THE WINE EXCEPT A SMALL AMOUNT OF SO₃ BEFORE BOTTLING IT UNFILTERED AND UNFINED.

GEEK INFO

pH: 3.38 / TA: 6.00 g/L / BRIX: 23.0 / RESIDUAL SUGAR: 0.00% / ALCOHOL: 13.5%

31 CASES PRODUCED

