

# 2014 Ru's Farm

Russian River Valley

Rosé of Pinot Noir



**VARIETY:** 100% pinot noir

**APPELLATION:** Russian River Valley

**DEGREES BRIX AT HARVEST:** 24.3

**p.H:** 3.60

**ALCOHOL:** 14.1 %

**CELLAR RECOMMENDATION:** Enjoy this wine through 2017.

**VINIFICATION NOTES:** The fruit was handpicked in early September, followed by a three-day cold soak to extract color and phenolics from the skins before being bled off and put into entirely neutral oak French barrels for a period of five months. Stirring of the lees occurred during primary fermentation in barrel to allow for a creamier mouthfeel. To preserve the bright qualities of this Rosé, it did not go through malolactic fermentation.

**SENSORY NOTES:** Bright salmon-pink in hue, this crisp, elegant rosé has vivid watermelon and orange peel aromas. The mouth feel is creamy and viscous, with a hint of minerality. It finishes with soft, plump texture and uplifting acid. It can hold up to a spicy ceviche or grilled fish with cream sauce due to its uplifting nature.

**VINEYARD NOTES:** Named after owners Scott and Lynn Adams' third-born daughter, Ru's Farm began in 2011, when Scott and Lynn planted small blocks of pinot noir, zinfandel and chardonnay for Ruby on our Big River Ranch property. With its deep red soils, Big River Ranch sits on a picturesque benchland above the Russian River. Early morning fog and coastal cooling effect allows for a longer growing season for these coveted wines.

**RETAIL PRICE:** \$25. 150 cases produced.

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