

EDEN RIFT

2019 ESTATE ROSE OF PINOT NOIR CIENEGA VALLEY

Under vine since 1849, the Valliant family farmed Eden Rift's mountain vineyard during the 1930s and 1940s. The Valliant wines pay tribute to their pioneering spirit and reflects a continuum of enological efforts along California's dramatic Central Coast - terrain featuring coastal mountains, situated atop the Pacific Plate, a tectonic plate of lifted seabed, along the Golden State coastline.

VINEYARD NOTES

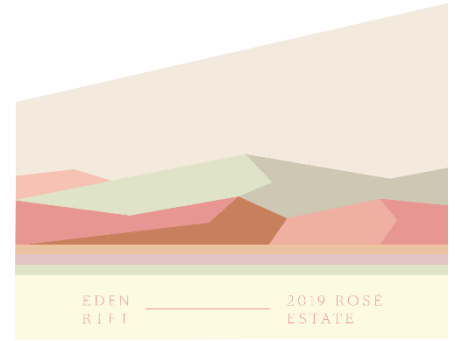
These vines were planted in 2007 on decomposed granite and calcareous soil. The vines are trained bilaterally on vertical shoot positioning trellis. They are spur pruned and hand harvested.

CELLAR NOTES

Comprised of two Dijon clones, 777 and 828, this dry Rose of Pinot Noir was produced using classical techniques. Picked in the early morning hours of September 14th, 2018, the fruit was gently pressed whole-cluster. Set to a gentle cycle, the skins and juice shared minimal contact; just enough to provide the ultimate wine with its salmon color. Racked to a small fermentation tank, the juice cold settled for 24 hours. Fermented dry, on native yeasts, the wine remained in tank for six months before being bottled.

WINEMAKER NOTES

"A traditional, dry-style rosé, this wine is produced with focused intent and attention to detail. Prior to harvest, specific vineyard rows and clones of estate Pinot Noir grapes were selected for the wine. The selected fruit was harvested at slightly immature brix, sugar levels which resulted in focused and vibrant acidity. Once picked, the fruit went directly to press. The pressed juice had minimal skin contact which provides the wine its rose colored hue. Ultimately, the wine's bouquet features expressive aromas of cranberry, lychee, rhubarb, orange rind and minerals. Replete with acidity, it is crisp and clean with great freshness and verve on the palate."



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| 2019 ROSE OF PINOT NOIR |
| ESTATE |
| CIENEGA VALLEY |

| HARVEST DATA | |
|----------------|--|
| Harvest Date | September 14, 2019 |
| Blocks | Block C, Clone 828 Block E, Clone 777 |
| Avg. Tons/Acre | 2.24 |

| WINE DATA | |
|-----------------|--|
| Composition | 100% Pinot Noir 58% Clone 828 42% Clone 777 |
| Fermentation | 100% native & barrel |
| Aging | 100% Stainless Steel 100% Native Aged 6 months |
| pH | 3.22 |
| Alc | 13.8% |
| Bottling Date | March 2020 |
| Release Date | April 2020 |
| Case Production | 250 cases |
| Retail Price | \$25 |