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LAZY CREEK VINEYARDS

PROPRIETORS DON & RHONDA CARANO

2013

Anderson Valley ROSÉ OF PINOT NOIR

VINTAGE
2013

APPELLATION
Anderson Valley

VARIETAL
100% Pinot Noir

TASTING NOTES

Beautiful pale pink in color, our 2013 Lazy Creek Vineyards Rosé of Pinot Noir from Anderson Valley is a light, crisp style Rosé. Made from 100% Pinot Noir grapes, this wine has fresh, delicate aromas and flavors of strawberry, rose, a touch of cream, Ranier cherry and a hint of orange zest. The palate is lively with good acidity.

VINTAGE NOTES

The 2013 growing season began with a dry winter which gave way to light, spring rains. Spring produced great set and the average rainfall led to normal and above-normal yields. For Pinot Noir, we did extensive fruit thinning to balance the vines and achieve optimal fruit flavors. Harvest began a little earlier than normal which was beneficial as there were a few rain showers during the harvest period.

WINEMAKER NOTES

This 100% Rosé of Pinot Noir is sustainably farmed, utilizing only organic materials in the vineyards. The grapes are hand harvested, destemmed, crushed and cold-soaked on the skins for just six hours before pressing – just long enough to pick up the wine's lovely pink hue and extract flavors from the skins. The grapes are then pressed to tank for fermentation, then blended and bottled.

FOOD PAIRINGS

Served chilled, this wine's light, floral characteristics make it a natural choice for pairing with fresh seafood, especially salmon, crab or shrimp, mushrooms and game meats such as venison, duck, Cornish hens, lamb, or turkey. Try with Eggs Benedict, vegetable or seafood frittata or breakfast crepes. Mild cheeses such as fresh chèvre, mozzarella, fromage blanc, or Mt. Tam Triple Cream are also delicious.

WINE INFORMATION

Bottled: April 2014 | alcohol/ph/ta/rs: 14.5%/3.44/0.57/0.28 | cases: 637