

EST.  1973



LAZY CREEK VINEYARDS

PROPRIETORS DON & RHONDA CARANO

2012

Anderson Valley ROSÉ OF PINOT NOIR

VINTAGE
2012

APPELLATION
Anderson Valley

VARIETAL
100% Pinot Noir

TASTING NOTES

Beautiful pale pink in color, our 2012 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 pretty floral, fresh strawberry, raspberry and a bit of orange zest. Finishes long with crisp watermelon and strawberry.

VINTAGE NOTES

2012 had a nice even growing season, with no major hot spells but enough warmth at harvest to fully ripen the fruit. This produced very large crops for most vineyards. We did extensive thinning to balance the vine. Harvest started late September and finished mid October before the rains hit.

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 5 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. Wine is racked to neutral barrels to complete fermentation, sur lie aged and stirred every two weeks for two months, 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: February 2013 | alcohol/ph/ta/rs: 14.2%/3.27/0.65/.028% | cases: 383