



2008 Pinot Noir Saignée

The Saignée method is an essential part of many Pinot Noir programs. By allowing the grapes a longer hang time they ripen more fully. The result is a rosé which is rich and full-flavored while still being low in sweetness and tannins. It is the perfect sipping wine with a light meal.

A touch of raspberry and rose petal fill the nose of this beautifully colored wine. On the palate are strawberry flavors followed by a long and refreshing finish. Delicious as an apéritif or paired with a variety of summer dishes. Try with Cobb salad, shellfish, or grilled vegetables.

Gold Medal:	2009 Los Angeles International Wine & Spirits Competition
BLEND	100% Pinot Noir
APPELLATION	Carneros
VINTAGE/YEAR	2008
AGING	Aged in French Oak for 4 months
ALCOHOL	13.9%
PRODUCTION	65 cases
SUGGESTED RETAIL	\$15.00