

WINE

100% PINOT NOIR

AGED IN STAINLESS STEEL

pH - 3.37 | TA - .62g/100ml

VINEYARD

CLONES - 667, 777 & POMMARD

DRY FARMED

LAURELWOOD SOIL

## 2017 Estate Pinot Noir Rosé

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### Vintage Overview

Our 2017 Pinot Noir Rosé was made in a traditional Provencal style. Aromatically, this intentional rosé demonstrates crisp fruit flavors of lychee and citrus blossom. Showing initial sweetness of peach on the palate, this wine finishes with a bright acidic lift.

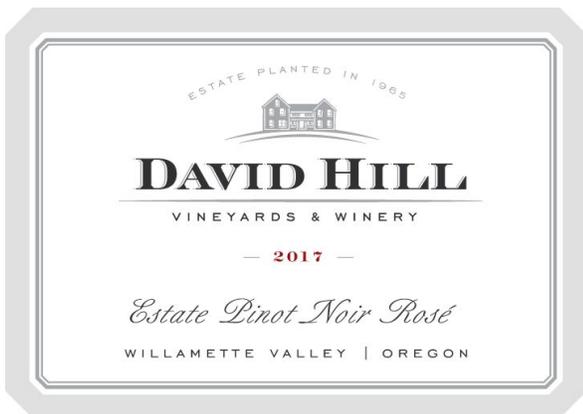
### In the Vineyard

The 2017 vintage began with a late spring and transitioned into a warm summer. For white wines and rosé, the vintage was ideal and showcased vibrant aromatics. In the weeks before harvest, the difference in temperature between day and night allowed our estate fruit to retain acid while continuing to develop complexity. These weather patterns allowed David Hill to make an intentional rosé by picking the fruit at 21 brix. We picked early morning to retain the fresh character of the fruit which translated beautifully into the finished wine.

### In the Winery

Our Rosé was direct pressed into a stainless steel tank, where it was fermented dry and aged on the lees.

[davidhillwinery.com](http://davidhillwinery.com)



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