



2013 Aisée



Harvest Date: September 27, 2013

Alcohol: 13.7%

pH: 3.82

Brix: 25.1

Fermented and aged 15 months in neutral French oak

Varietal: Pinot Noir

Appellation: Sonoma Coast

Vineyards: Hellenthal Vineyard

Bottle Date: April 23, 2015

Release Date: May 8, 2015

Production: 44 cases

Its name **Aisée**, from the French, “ay-zee”, meaning easy or effortless, perfectly captures the spirit of this wine. Free run juice from the finest pinot noir grapes were given minimal contact with their skins prior to fermentation and then aged in neutral French oak barrels for 15 months. Vivid in color with an inviting bouquet, Aisée is a crisp, refreshing Rosé made to be enjoyed while in repose. Chill, quaff, chill. Répétez ...

Growing Season:

The 2013 harvest can be summed up in one word, outstanding. The growing season got off to an early start with a nice, warm, dry spring that allowed for healthy, early season vine growth and abundant fruit set. Ideal growing conditions continued through the warm summer, resulting in uniform ripening and healthy crop sizes that were thinned to achieve vine balance.

Near-perfect harvest conditions, with no heat spikes, enabled our growers to pick each vineyard and block when the fruit reached peak maturity. The result was a stellar vintage defined by clean, outstanding fruit with balanced acidity, tannins and sugar levels. In fact, 2013 joins with the highly praised 2012 growing season to form what is widely considered the two best consecutive growing seasons in over twenty years.

Tasting Notes:

Vivid orange-light red in color with fragrant pinot noir fruit on the nose and a very slight earthy red wine overtone that gives a nod to its heritage. Black fruit follows in the mouth with a hint of richness rarely found in a Rosé and lingers on a lively finish, balanced by a crisp, refreshing acidity.