

# RED • CAR

WEST SONOMA COAST

2017 SONOMA COUNTY/MENDOCINO

ROSÉ  
OF PINOT NOIR

## ► APPELLATION AND VINTAGE

The 2017 Rosé of Pinot Noir was harvested at a cool 21° Brix and immediately whole cluster pressed, crafted in true *vin gris* style, fermented like a white wine without skin or seed contact. This enticingly aromatic wine is bone dry, delicate in structure, with racy acidity, and 12.9% alcohol. Consistent with the 2016 vintage, we blended two cool-climate appellations: Sonoma Coast (38%) and Mendocino Ridge (62%). The Manchester Ridge Vineyard and Mariah Vineyard from the Mendocino Ridge appellation sit at about 2000 feet elevation, situated extremely close to the vast Pacific Ocean, offering us unparalleled acidity. The vineyards from the Sonoma Coast appellation are all located within 8 miles of the coastline, set in the rolling hills of the West Sonoma Coast. Fruit from these vineyards perfectly complement those from Mendocino, offering ideal conditions to achieve the crisp, lively style of Rose we strive to produce.

## ► TASTE

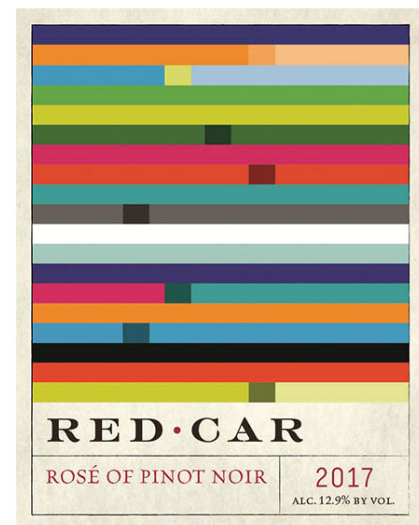
Ruby red grapefruit, lychee, strawberry, tangerine

## ► PHILOSOPHY

Red Car is focused on growing Pinot Noir, Chardonnay and Syrah in a network of cold-climate vineyards on the edge of the Pacific in the West Sonoma Coast. We are hands-on farmers, part of a small cadre of wineries in our region who are fortunate to grow a large majority of our own fruit. For several years now we have worked hard to go beyond sustainability and have integrated the concepts and principles of organic and permaculture systems into our farming as we search for nature's ideal pathways. Our wines are made in small lots utilizing minimalist intervention techniques like native yeast fermentation, gravity flow, and natural acid.

## ► SPECS

ALCOHOL	12.9%
AVA	Sonoma County 38% Mendocino County 62%
AVERAGE BRIX	21°
TOTAL ACIDITY	5.4 g/L
pH LEVEL	3.4
BARREL AGING	3 Months



VINEYARDS on the EDGE OF THE PACIFIC

REDCARWINE.COM