

# Arcane Cellars

2009 Pinot Noir  
Rosé



## Tasting Notes:

This vibrant coral colored wine--which is the product of saignée (bleeding of the vat) from our pinot noir program--entices the nose with aromas of strawberries and honeydew melon and undertones of apple and quince blossoms. This is a dry rosé with soft acidity, and flavors of celery leaf, sour cherry and rhubarb. Light, refreshing and delicious, this wine is ideal for pairing with a variety of seafood, particularly grilled fish, and simple summer fare like pasta primavera or shrimp kabobs right off the grill. Serve chilled.

Release Date: May 2010

Cases Produced: 71

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## Winemaking:

Harvested in a warm vintage in the middle of October, the grapes were very sound and physiologically mature at harvest. The grapes were hand sorted, then destemmed and crushed into small open top fermenters. After a brief period of skin contact (between 24 and 48 hours) about 5-10% of the liquid portion of the must was drawn off to a tank to cold settle for 3 days. The juice was then racked, warmed to room temperature and direct inoculated with yeast. The wine underwent slow fermentation for about 25 days at relatively low temperatures (max of 16C) until completely dry. The wine was then racked to neutral oak, preserving the cleaner lees. The barrels were then inoculated for secondary (malolactic) fermentation to soften the acidity. The wine aged for 5 months, with weekly stirring of the lees, then was crossflow filtered before bottling in March, 2010.

## Technical Data:

Harvest Dates: October 10-16, 2009

Brix at Harvest: 23.2

Alcohol: 12.7%

Residual Sugar: < 0.1%

TA: 5.8 g/L

pH: 3.64

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