

RED • CAR

WEST SONOMA COAST

2014 SONOMA COAST

ROSÉ OF PINOT NOIR

➤ APPELLATION AND VINTAGE

The Red Car Sonoma Coast Rosé of Pinot Noir was harvested at a cool 21 brix and immediately whole cluster pressed, our dry and aromatic Rose is a true vin gris, fermented like a white wine without skin or seed contact. In 2014, the wine is bone dry, and driven by acid at 12.7% alcohol. The minerality shines with an aromatic profile of tangerine oil, pink grapefruit, and bing cherries. Cool-climate West Sonoma Coast vineyards give the wine its hallmark style, with the biodynamically-farmed Bybee Vineyard in Sebastopol Hills making up the backbone for this wine.

➤ TASTE

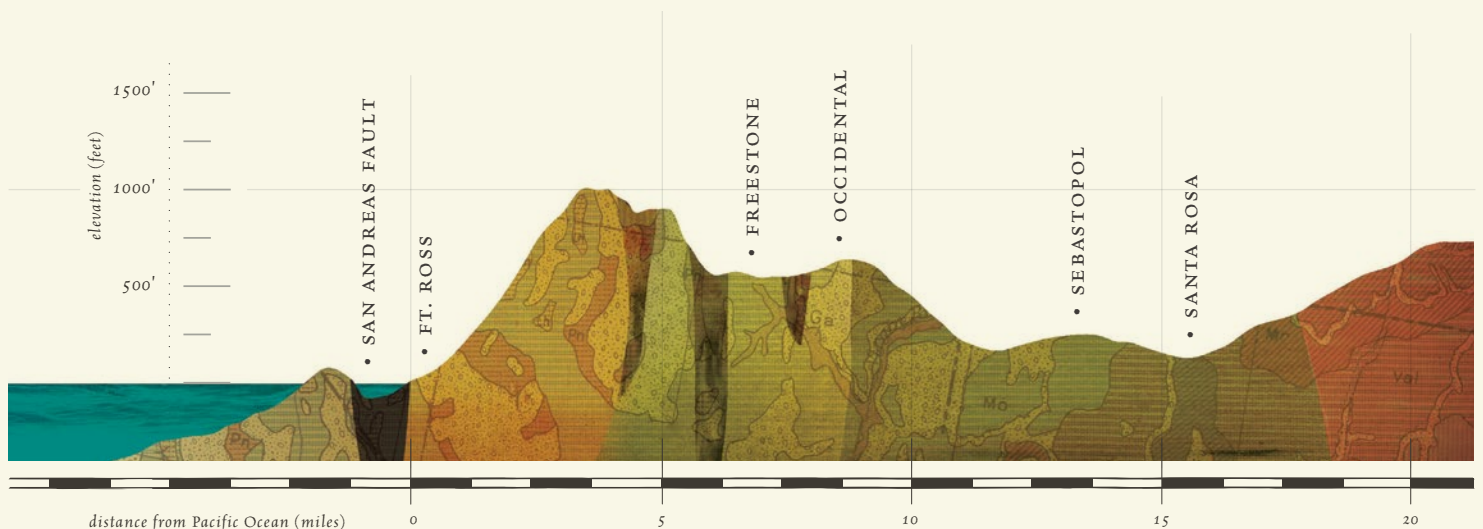
White peach, wild strawberry, rose petals

➤ 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, biodynamic 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	12.7%
AVA	Sonoma Coast
AVERAGE BRIX	21°
TOTAL ACIDITY	6.4 g/L
pH LEVEL	3.34
CLONES	Pommard, 777, 115, 667
BARREL AGING	4 Months



VINEYARDS on the EDGE OF THE PACIFIC

REDCARWINE.COM