

RED • CAR

WEST SONOMA COAST

2012 SONOMA COAST

ROSÉ OF PINOT NOIR

➤ APPELLATION AND VINTAGE

The Red Car Bybee Vineyard Rosé of Pinot Noir turned heads in its inaugural debut last year, showcasing a delicacy and elegance not often associated with new world Rosé. Those who enjoyed this wine last vintage are sure to be even more pleased this year. Not a saignée afterthought, our Bybee Vineyard Rosé is made in the true vin gris style, where the Pinot Noir fruit is whole-cluster pressed off skins immediately at harvest. We farm this Green Valley vineyard organically, and specifically as part of our effort to make a California Rosé that can stand shoulder to shoulder on the world stage. Harvested at 21° brix, the wine is bone dry at 12.7% alcohol, in a soft shade of pale melon-pink and an aromatic profile of rose petals, orange peel and wild strawberry.

➤ TASTE

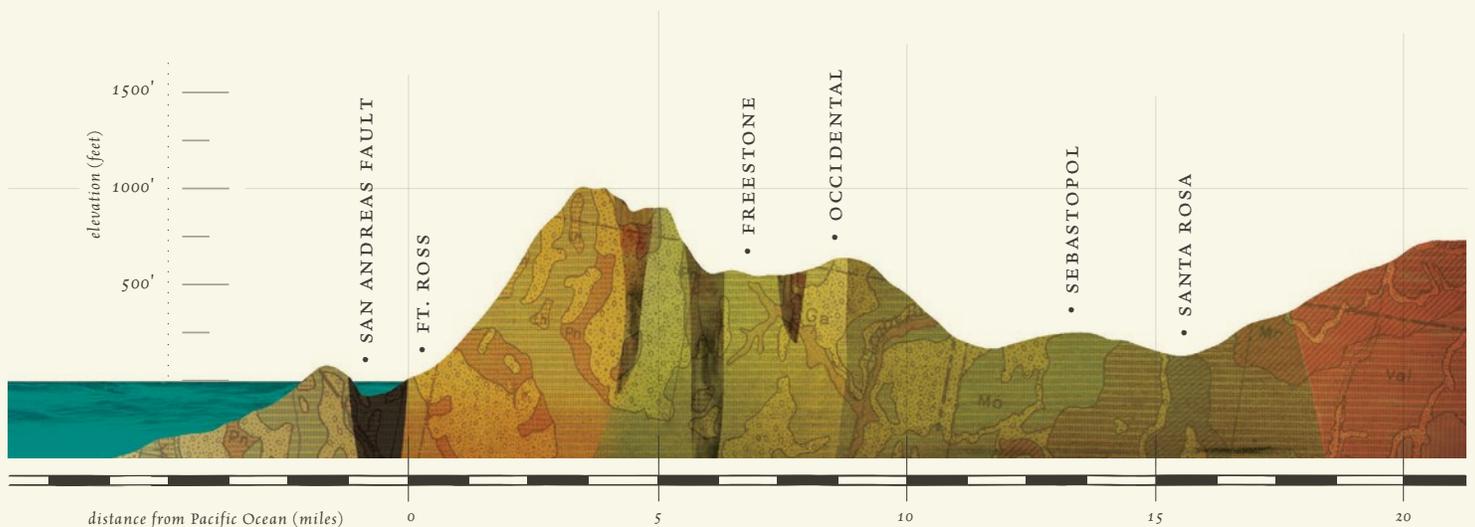
White peach, wild strawberry, rose petals

➤ 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
PRODUCTION	60 Barrels
AVERAGE BRIX	21°
TOTAL ACIDITY	6.4 g/L
pH LEVEL	3.34
CLONES	Pommard, 777, 115, 667
VINEYARDS	Bybee 100%
BARREL AGING	4 Months



VINEYARDS on the EDGE OF THE PACIFIC

REDCARWINE.COM