

2020 SONOMA COAST ROSÉ OF PINOT NOIR

Winery Retail: \$28

Alcohol: 13.0% by volume

Harvest Dates: August 25, 2020

Vineyard: 100% Ricci Vineyard

Release Date: May 1st, 2021

Acidity: TA: 7.0 g/L; pH: 3.30

Brix at Harvest: 22.8 degrees

Residual Sugar: 1.4 g/L

Fermentation: Four hour cold soak, then gently champagne-pressed and cold fermented in stainless steel tanks.

Production: 731 cases (12 x 750ml); 10 cases (6 x 1.5L)

For 100 years, four generations of the Schug Family have produced Pinot Noir – starting in Germany and for the past 40 years in California. We craft our Rosé of Pinot Noir in the German style of a Weissherbst or “white harvest,” a delicate rosé wine made from red grapes. Hand-harvested at night, then pressed cold with minimal skin contact and cold fermented in stainless steel, this wine is refreshingly light with flavors of alpine strawberry and white peach. It finishes dry and crisp with vibrant acidity. It is a reminder of the incredible versatility that Pinot Noir has to offer. Enjoy with poached salmon, summer picnics, a charcuterie platter, or just sitting on the back porch and enjoying the summer evening.

JAMESSUCKLING.COM  **92** POINTS

“A pale peach-colored rosé with aromas of raspberries, wild strawberries, pomegranate and rose petals. It’s medium-bodied, fresh and fruity. Creamy and delicious finish. Dry. Drink now.”

 **WINEENTHUSIAST** **91** POINTS
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Schug Carneros Estate Winery
(707) 939-9363 - www.schugwinery.com