DARMS LANE Napa Valley



2017 Rosé of Pinot Noir, Russian River Valley

VINEYARD: The 2017 Pinot Noir is sourced from properties farmed by the Dutton Ranch in the Russian

River Valley.

Appellation: Russian River Valley, Sonoma County

GROWING SEASON NOTES: The abundant winter rains leading into the 2017 growing season helped push bud break to a more normal time at the end of March and the beginning of April for the Russian River Valley Pinot Noir. Fairly mild temperatures throughout much of the growing season led to expectations of a near normal or slightly late harvest. Fairly dramatic heat spikes the last weekend of August and Labor Day weekend caused some concern, but the Pinot Noir for the Rosé was harvested close to the average pick dates for those vineyards. Flavors and aromas are quite similar to the 2016 Rosé with slightly more structure and elegance on the palate.

HARVEST DATE: Dutton Ranch Vineyards September 2nd and 15th

Varietal: 100% Pinot Noir

WINEMAKER: Brian Mox

BARREL AGING: 6 months in neutral French Oak. The juice was drawn off the Pinot Noir skins about 24 hours after crushing to obtain the light pink color and was then barrel fermented. The wine was kept in the barrel after fermentation and aged sur lie with barrel stirring for the short six months of aging before bottling.

Tasting Notes: Aromas of strawberry and cherry with floral notes of citrus and jasmine. The Rosé has a medium body with refreshing acidity, light tannins and a light creamy texture leading to a lingering red fruit finish. Delicious on its own as an aperitif, will pair well with your grilled summer meals and salads.

PRODUCTION: 56 cases