

The background features a collage of scientific diagrams and chemical structures. At the top left, there is a graph with 'mg Cell/ml' on the y-axis and a curve showing a peak. To its right is a line graph with x-axis values 50, 100, 150, 200. Further right is a chemical structure labeled 'Free acetylaldehyde C₆H₅CHO'. Below these are various chemical pathways: 'AMINO ACIDS' leading to 'SO₂', 'SO₂' leading to 'SO₃' and 'SO₃²⁻', 'SO₃²⁻' leading to 'SO₄²⁻', and 'SO₄²⁻' leading to 'Glycine PI'. There are also arrows labeled 'OAH → OAH⁻' and 'OAS'. On the right side, there is a diagram with 'NPA' in a circle, arrows pointing to 'OAH → OAH⁻' and 'OAS', and a bracket labeled 'Glycine'. Below this is 'C₆H₁₂O₆' and a chemical structure with 'SO₂' and 'HO' groups. At the bottom left, there are several chemical structures, including one with 'H PI' and 'OH' groups, and another with 'HO' and 'O₂³⁻' groups. At the bottom right, there is text: 'WINE = REDUCTIVE (SO₂ prevents oxidation & bottle fermentation!)' and another chemical structure with 'H PI' and 'OH' groups.

e^g

Educated Guess

× (NAPA VALLEY + 2017)

ROSÉ
of PINOT NOIR

Educated Guess

DOUBLE GOLD MEDAL!

2018 San Francisco Chronicle Wine Competition

87 Points!

“This is a dry, light and easy going wine, made entirely from Pinot Noir. The palate is refreshing in its firm grasp of cherry and raspberry flavors.”

Wine Enthusiast | 2016 Vintage | December 2017

2017 Napa Valley Rosé of Pinot Noir

Appellation Napa Valley

Varietal 100% Pinot Noir

Cases Produced 2650

Winemaker Notes Our Napa Valley Rosé of Pinot Noir is crafted in an elegant Provence style. A beautiful pale pink color with delicious flavors of ripe strawberry and hints of raspberry, finishing with bright acidity on the palate. Our delicately dry rosé is light, refreshing, and crisp.

Suggested Retail Price \$20