2016 OEIL DE PERDRIX PINOT NOIR BLANC SONOMA COUNTY

RATHER THAN BEING A BY-PRODUCT OF RED WINE, THE GRAPES FOR THIS ROSÉ WERE GROWN SPECIFICALLY WITH THE INTENTION OF MAKING A ROSÉ WINE. THE WINE'S DELICATE CHARM AND INTRIGUING COMPLEXITY HARMONIZE BEAUTIFULLY WITH BRIGHT, BERRY FLAVORS AND A CRISP, REFRESHING STRUCTURE."

Joseph Vagne Joseph Wagner, OWNER & WINEMAKER

In France, this wine is traditionally known as *oeil-de-perdrix*, which translates to 'eye of the partridge' and refers to its pink and copper color. My family has been making Pinot Noir in this style for 40 years. Producing this wine requires a gentle hand and a readiness to press the juice quickly once it reaches the desired level of color. We ferment part of the juice in French oak barrels, a technique which adds enough rich texture and light spice to beautifully complement the generous fruit. To preserve its crisp, clean aromas and flavors, we finished it with a twist-top. Perfect on its own as an aperitif, it also complements picnics on the patio and light dishes. Please enjoy this wine well chilled.

2016 VINTAGE

The growing season began two weeks earlier than normal courtesy of warm weather and ample winter rains. Mid-summer cooling allowed for longer hang-time where the grapes fully ripened with excellent flavor development. Harvest was completed by the third week in October.

TASTING NOTES

Pale pink with a copper hue, this wine has the classic 'eye of the partridge' color. Citrus-driven aromas carry through to the palate. On entry, bright acidity and flavors of pink grapefruit and lemon zest enliven the orange creamsicle notes, while hints of dried apricot and sweet spice add complexity. The brightness verges on minerality, but there is so much weight that the richness balances out the firm acidity and carries the flavors of dried fruit through to the long-lasting finish.

Release Date: March 2017

A PORTION OF THE PROCEEDS FROM EVERY BOTTLE SOLD WILL GO TOWARDS ONGOING RESEARCH TO FIND A CURE FOR BREAST CANCER.



