

2016 PINOLI COLE ROSÉ OF PINOT NOIR

ANDERSON VALLEY, CALIFORNIA



THE WINE:

100% Pinot Noir from the Filigreen Farms Vineyard in the Anderson Valley, Mendocino. The farm produces apples, pears, plums, blueberries, alfalfa, and Pinot Noir grapes, all grown biodynamically without any pesticides or chemicals. The grapes were cold soaked prior to gentle pressing with minimal skin contact then fermented and aged in stainless steel prior to being bottled.

Winemaker: Alex Crangle

Production: 122 cases

PINOLI COLE:

Pinoli Cole wines are a collaboration between Quigley Fine Wines and winemaker Alex Crangle. The name Pinoli Cole is derived from the old Boontling dialect spoken by the early settlers of this isolated valley and translates to gravelly soil. By sourcing the fruit from small, sustainably grown vineyards in the Anderson Valley, AVA, the wines are intended to be terroir-driven expressions of the cool climate of the Anderson Valley.

TASTING NOTES:

Color: pale pink, salmon hue

Aromas: tart blueberry with citrus and hints of wild herbs

Flavor & Texture: white strawberry with subtle watermelon notes that lead to a crisp, refreshing finish with citrus and lively acids

Food Pairing: Asian inspired summer salad with red cabbage, mixed greens, seared Ahi Tuna, crispy wontons, sliced mandarin, and cucumber wedges

-DRINK NOW THROUGH 2019-