

2017 PINOLI COLE ROSE

MENDOCINO COUNTY, CALIFORNIA



THE WINE:

This classic dry rose was made from a blend of 50% Zinfandel, 40% Pinot Noir, and 10% Syrah all from Mendocino County. The Zinfandel fruit is from the Mendocino Ridge AVA while the Pinot Noir and Syrah are from Anderson Valley. The skin contact was minimal to reduce pigment and tannins. Fermented and aged in stainless steel, without any oak. Winemaker Alex Crangle made only 75 cases of this wine.

THE ESTATE:

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: peach salmon

Aromas: currant, raspberries, white pepper, and orange marmalade

Flavor & Texture: honeycrisp apple, red and white berries, honey, rose petal, and bright spices

Food Pairing: versatility to bridge the spectrum of food pairings from seared ahi to a spicy curry

-DRINK NOW THROUGH 2020-