2012 VIN GRIS of CARNEROS PINOT NOIR

- 100% Carneros Pinot Noir
- 50% whole cluster press, 50% saignée
- Juice is fermented dry in stainless steel at low temperature; malo-lactic fermentation was prevented
- 2,000 cases bottled in February 2013
- Released March 2013

Since 1989, Saintsbury has made Vin Gris of Pinot Noir in a dry style. It was one of very few dry rosé wines from California in those early days and honored the “saignée” method, meaning the juice was bled from Pinot Noir tanks before the fermentation began. Today, in the continual refinement of our style, we have increased the use of lots of whole cluster press in relation to saignée. In doing so, we have created a rosé lighter in color, providing a tense balance of austere structure and delicate floral aromas.

The 2012 harvest was a bountiful one—and we took full advantage. Whole clusters of pinot noir from our Home Ranch were hand-picked at night, sorted and taken direct to press. The juice was pale in color but ethereal in aroma. The saignée components of the 2012 blend added depth in the mid-palate. These lots came from our most esteemed vineyards: Stanly Ranch and our estate vineyard, Brown Ranch.

The 2012 Vin Gris has the delicate, pale terra cotta color associated with classic rosé wines of Burgundy. The aromas and flavors are both subtle and more complex than years past with a range of pear, stone fruits, wild strawberry and blood orange. The bright and structured acidity balanced with a spectrum of aromas and flavors allows this wine to be paired with ceviche, fish tacos, seafood ravioli, roast chicken, fresh scallops on the grill and summer salads.