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# SHANE

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**2022 Ma Fille, Rose' of Pinot Noir, Sonoma Coast - \$19**

**The Process:**

A saignée of one-hundred percent Pinot Noir and fermented entirely in stainless steel tanks. An assemblage is completed at dryness and the wine is sulfured early to block malolactic fermentation. The Ma Fille is settled and aged in stainless steel for three months at cold temperatures prior to bottling.

**My Notes:**

Vibrant salmon pink color. The Ma Fille's aromatics exhibit bright and enticing notes of pink grapefruit, watermelon, and rose petals. Crisp notes of light strawberry, passion fruit, and pomegranate focus the zesty mid-palate. The lively finish is packed with elements of nectarine, white peach, and blood orange.

**WINEMAKING DATA**

- 13.5 alcohol
- 3.25 ph
- 7.5 TA