

Appellation	Arroyo Seco
Vineyard	Delfina's
Soils	Arroyo Seco & Chular Loams
Climate	Very Cool, Region I (UCD)
Alcohol	13.3%
Oak Aging	6 months in neutral French oak
Production	117 cases
Sugg. Retail	\$20



The Arroyo Seco

The Arroyo Seco appellation, which literally means “dry riverbed,” begins in a steep, narrow gorge at the foot of the Santa Lucia mountain range. Moving east, the topography widens and opens up to the Salinas River Valley.

The district shares many of the same climatic influences as the neighboring Santa Lucia Highlands appellation. The Arroyo Seco’s close proximity to Monterey Bay makes for a very cool climate – perfect for growing world-class Pinot Noir. Morning fogs and afternoon winds mitigate daytime temperatures; the extended growing season in the Arroyo Seco is one of California’s longest.



Blair Estate
 Monterey County, USA
 blairwines.com



2014 Rosé of Pinot Noir

This is our first ever Rosé release. Only 117 cases were produced from the excellent 2014 vintage.

Vineyard

Our Delfina’s Vineyard is named for our grandmother, the matriach of our family. For this inaugural Rosé, we hand selected fruit from our Pinot Noir blocks, focusing on clones 777, 115, and Pommard 4.

The 2014 growing season was a textbook one in the cool climate, Monterey Bay - influenced Arroyo Seco appellation. The drought in California continued with below average winter rainfall and warm spring and summer temperatures. Few heat events later in the year allowed for gentle ripening and a very high quality harvest in mid-October.

Cellar

From the beginning, this Rosé of Pinot Noir was planned and treated as a separate wine. We did not simply “bleed off” juice in the oft - used saignée method, as an afterthought to making a red wine. Instead, we employed a short, limited maceration after the fruit was destemmed. The Pinot Noir juice then soaked on its skins for 14 hours, picking up the beautiful pink hue. It was fermented in a cold stainless steel tank to lock in the color and fruit expression. It fermented completely to dryness and then was aged for six months in “neutral” French oak cooperage.

Wine

This debut, 2014 Blair Rosé of Pinot Noir is a serious “pink” wine. Our goal was an Old World style that would be bright and refreshing. But also one that would be a versatile companion to a wide variety of foods. The nose and palate is full of ripe strawberry, cherry and watermelon. It finishes crisp and dry. Serve well chilled with a Salade Nicoise or an herbed salmon steak fresh off the grill.

New Release Summer 2015