



# TOAD HOLLOW®

V I N E Y A R D S

## 2019 DRY ROSÉ OF PINOT NOIR SONOMA COUNTY EYE OF THE TOAD THE FINE ART OF FUN!

### FRANKIE'S NOTES

"It is gratifying to see Dry Rosé become so popular. Especially in light of the fact that Toad Hollow was one of the first bone-dry Rosés made in the US. A lot of forethought went into perfecting this wine yet it was the pure enjoyment of this style of wine that was the motivation for making our Dry Rosé of Pinot Noir. It never loses its charm for me. I hope you enjoy our 2019 vintage."

### AROMATICS & FLAVORS

Open our bone-dry Rosé and you'll get aromas of fresh-picked raspberries, rose petal, and orange blossoms. Flavors are snappy with watermelon, wild strawberry, and a touch of clove. The finish is crisp with acidity and a note of red licorice candy.

### VINTAGE

Following a record rainfall in 2019 we experienced a cool spring and some warm days later in the season resulting in a near perfect growing season. The Carneros region, where we source Pinot Noir for our Rosé, started the pick in mid-august with normal grape yields.

### FERMENTATION & AGING

We use the fresh press juice from Pinot Noir grown for Champagne style wines to make our Rosé. Because our fruit is picked at low sugars the resulting wine is lower in alcohol and is a juicy and more vibrant wine. Assuring its freshness, the juice is fermented at a cold temperature in stainless steel tanks prior to bottling. A true French-style Rosé, bone dry and elegant.

### VINEYARDS

We've selected the Carneros region as the source for the Pinot Noir fruit used to make our Dry Rosé. Its proximity to the maritime climate from the San Francisco bay and its frequent fog is conducive to gentle ripening of this fastidious grape.

### TECHNICAL DATA

Varietal:	100% Pinot Noir
Alcohol:	11.5%
TA:	0.65 g/100 ml
pH:	3.52
RS:	0.032%
UPC:	711408927829

