



TOAD HOLLOW®

V I N E Y A R D S

2020 DRY ROSÉ OF PINOT NOIR SONOMA COUNTY EYE OF THE TOAD

THE FINE ART OF FUN!

FRANKIE'S NOTES

“When Toad Hollow first ventured into making Dry Rosé, there were only a few being produced in the US at the time. It was a hard sell when explaining that a beautifully pink wine wasn’t always sweet, but rather could be dry and extremely compatible with food. Now, twenty-five vintages later, our pretty, dry-as-a-bone Rosé, made from 100% Pinot Noir, is pleasing wine lovers and critics everywhere! Thank you for appreciating our ‘Eye of the Toad’ Dry Rosé of Pinot Noir.

AROMATICS & FLAVORS

The color of the palest pink peony, yet intense in aromas and flavors. A super floral nose of Lily of the Valley blossoms, peach, and apple pie spices invites a mouth-full of Crane melon and honey-crisp apple flavors. Bright and fresh orange peel notes linger in a snappy-crisp mineral finish.

VINTAGE

In spite of a few hiccups from mother nature in Sonoma County, 2020 was an exceptional harvest. Since we source fruit from the steady wind-blown Carneros region, smoke was not an issue for the Pinot Noir harvest there. Following a cool, mild growing season, an August heat spell accelerated ripening, resulting in an early start to harvest—one to two weeks ahead of normal.

FERMENTATION & AGING

We make our Dry Rosé using the fresh juice directly from the pressing of Pinot Noir grapes grown for Champagne style wines. Because our fruit is picked at low sugars the resulting wine is lower in alcohol, juicy and vibrant. The press juice is fermented at a cold temperature in stainless steel tanks prior to bottling, assuring its brightness. In 2020 we used less skin contact resulting in a very pale pink color. A true French-style Rosé, bone dry and elegant.

VINEYARDS

We’ve selected the Carneros region in Sonoma County as the source for the Pinot Noir fruit used to make our Dry Rosé. In close proximity to the San Francisco bay the region benefits from maritime climate with frequent fog insuring a gentle ripening of this legendarily fastidious grape variety.

TECHNICAL DATA

Varietal:	100% Pinot Noir
Alcohol:	10.2%
TA:	0.65 g/100 ml
pH:	3.41
RS:	0.09%
UPC:	711408927829
SRP:	\$14.99

