

LONGFORD

E S T A T E



PINOT NOIR ROSÉ

WINEMAKING

The grapes for this wine are sourced from our estate vineyards in Monterey County. Hand-harvested in the cool morning hours to ensure bright and lively flavors, the fruit was gently crushed and allowed about eight hours of skin contact to extract flavor and pigment from the skins. The grapes were then gently pressed, racked to stainless steel tanks and slowly fermented to dryness at a cool 50° to preserve the varietal aromatics. This wine was aged 100% in stainless steel to ensure concentrated flavors, bright aromatics, refreshing acidity and beautiful color.

TASTING

Our Pinot Noir Rosé showcases bright summer berries and cherry aromas with a bouquet of aromatic white flowers. Lively fruit flavors of fresh strawberries, cranberries, and nectarine are framed by crisp, refreshing acidity. Fragrant and enticing, the palate is beautifully round and complex with a bright fruit finish. The fresh fruit flavors and invigorating acidity make this the perfect pair for a wide variety of cuisine or as an apéritif.