

GIFFT

BY KATHIE LEE GIFFORD

Pinot Noir Rosé

After releasing our first vintage of Chardonnay and Red Blend, we asked, what do we do next? When I visited the vineyards during harvest, the Scheid family suggested a Rosé. We tasted some made from the Pinot Noir grape and I fell in love. Made in a crisp, dry style, it is super food-friendly and offers pure palate pleasure. As the weather grows warmer, I'll be serving our GIFFT Pinot Noir Rosé with delicious cheeses, fresh salads, grilled fish, herb chicken, and maybe even all on its own!

TASTING NOTES

GIFFT Pinot Noir Rosé is irresistible with fragrant notes of freshly picked summer berries and rose petal. Raspberry, strawberry and nectarine sweep the palate rounded with bright acidity and a crisp, refreshing finish.

VINEYARD

The Pinot Noir grapes used to make GIFFT Pinot Noir Rosé are grown in the Scheid Family's estate vineyards in Monterey County. The Monterey region is renowned for the longest growing season in California due to the strong maritime influence of Monterey Bay. Cooling winds sweep through the vineyards each day, allowing extra "hang time." This leads to more intense flavor development and enhanced depth and richness of fruit.

WINEMAKING

The grapes were picked in the cool, early morning hours then brought to the winery where they were gently whole-cluster pressed, chilled, and racked clean to a refrigerated stainless steel tank. The juice was then slowly fermented in 100% stainless steel at a cool temperature to preserve bright aromatics, lively fruit flavors and crisp acidity.



COMPOSITION 100% Pinot Noir

APPELLATION Monterey County | COOPERAGE 100% Stainless Steel