



## **2014 Rose** **Santa Lucia Highlands**

Bernardus Rose is made from our freshly pressed Santa Lucia Highlands Pinot Noir grapes and is the result of a classic Burgundian technique developed to produce highly-concentrated Pinot Noirs.

As the grapes are being crushed we bleed off a small percentage of the juice before it has a chance to absorb much color from the grape skins. For the juice that is left in the fermenter, this means a better juice to skin ratio resulting in a Pinot with more intense color and structure. The barely colored juice we obtain is then fermented to dryness providing us with a delicious, light and fruity rosé of Pinot Noir.

The Bernardus 2014 Rose is made in a style reminiscent of those found in the Provence region of France. The color is a bright, very pale ruby. The aromas are classic with delicate scents of red berries and rose pedal. The palate is crisp and refreshing with flavors of raspberry and cherry which linger on its gentle finish. It is a low 12.9% alcohol, which adds to the refreshing style of this wine. A perfect wine for light summer cuisine!

### **Vineyards:**

Pisoni, Rosella's, Sierra Mar, Soberanes, Garys', Tondré, KW, Highlands, and Paraiso.

### **Fermentation:**

Cold fermented in stainless steel at cold temperatures to enhance and protect its fresh, fruity character.

### **Case Production:**

492 cases (750 mls.)

**Retail:** \$34