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2009 PINOT NOIR ROSÉ

WINEMAKING NOTES

Vibrant strawberry in color, the airy strawberry-rhubarb aroma opens brightly with a touch of depth and a hint of white pepper and spice. Wild strawberries come through clearly on the palate, complemented by bright Bing cherry and a delicate, zesty acidity. Medium-bodied, this dry rosé strikes an excellent balance between lean and weighty, and the mouthfeel is clean and crisp instead of sticky and sweet. A classic Pinot Noir rosé overall, the finish lingers with ripe fruit akin to fresh strawberry lemonade.

FOOD PAIRING

Made in the saignée method, where the grape juice is bled off of the skins after 48 hours of skin contact, our inaugural rosé was fermented with a floral white wine yeast strain in 100% stainless steel tanks. Perfect for summer fare, we would recommend a grilled red snapper with mango salsa, or a simple spinach salad with goat cheese, strawberries, and balsamic vinaigrette.

OUR PHILOSOPHY

SKN breaks free from the stuffy conventions of Napa Valley, known for both its world class wine and snobby pretension. Created by the youngest son, August Sebastiani, SKN is the youthful side of Napa Valley winemaking, sealed with a screw cap and vinted to showcase fresh flavor with minimal oak.

VARIETAL Pinot Noir Rosé

APPELLATION Napa Valley

VINTAGE 2009

WINEMAKER Greg Kitchens

ALCOHOL 13.7%

PH 3.58 TA 0.54 mg/L

UPC 8 33302 00089 4