

McINTYRE

2016 Rosé of Pinot Noir

Santa Lucia Highlands

Overview

Steve McIntyre is one of the most knowledgeable viticulturists in California. As owner/operator of Monterey Pacific, he and his team farm 12,000 acres in Monterey County and have planted or farmed nearly one quarter of the vineyards in the Santa Lucia Highlands AVA. The McIntyre Estate Vineyard lies in the “sweet spot” of this rolling, benchland region. It produces incredibly intense and complex Pinot Noirs and well-structured, concentrated Chardonnays. It was among the first properties in the Santa Lucia Highlands to be SIP (Sustainability In Practice) Certified.

Vineyard

While it is never easy to compensate for Mother Nature’s vicissitudes, this wine was undoubtedly enhanced by the work we did in the vineyard. The vines for this rosé are now 45 years old, own rooted and grown on a Lyre trellis system. The crop was thinned to encourage even ripening and more concentrated fruit flavors. North/south row orientation ensured even sun exposure from dawn to sunset.

Winemaking

At McIntyre our winemaking techniques are minimalistic. Our philosophy of “thoughtful but limited intervention” guarantees that the character and complexity of our fruit is highlighted in all of our wines. The grapes for this rosé were harvested and hand-sorted in the early morning hours. Primary and malolactic fermentations were managed naturally using the wild, indigenous yeast strains that thrive in our vineyards.

Steve’s Tasting Notes

Not all rosés are created equal. Many of today’s bottlings are in fact leftovers from the red winemaking process (saignée). At McIntyre, we take our rosé damn seriously. As in previous vintages, our 2016 was consciously farmed, harvested, vinified and bottled with one thought in mind: let’s make the ultimate rosé. Lightly colored, it is fresh and vibrant with notes of white peaches, orange blossom and sandalwood. The palate is rich, crisp and highly structured. Delicious stuff!

Vital Statistics

Composition	100% Pinot Noir
Vineyard	McIntyre Estate Vineyard
AVA	Santa Lucia Highlands
Total Acidity	6.0 grams/100ml
PH	3.42
Alcohol	13.1%
Cases Produced	340
SRP	\$24.00

