

McINTYRE

2018 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 style is minimalistic. We endeavor to let the beautiful fruit shine through with limited intervention. The grapes for this Rose were harvested and hand-sorted in the early morning hours. Primary and malolactic fermentations were carried out with the wild, indigenous yeast and malolactic bacteria that naturally thrive in the vineyard.

Steve’s Tasting Notes

This wine’s natural, austere salmon color foreshadows the stunning aromas of a fresh floral nose, lavender, stone fruits, peach and rose. While the bouquet is open and forthright, the texture is a bit more mysterious. One moment it is zesty and earthy; the next it is bold, plush and tart. The finish, as you might expect, is pure, dry and satisfying. Enjoy!

Vital Statistics

Composition	100% Pinot Noir
Vineyard	McIntyre Estate Vineyard
AVA	Santa Lucia Highlands
Total Acidity	0.77 grams/100ml
PH	3.22
Alcohol	13.1%
Cases Produced	1,412
SRP	\$24.00

