

# CASA LARGA

-VINEYARDS AND WINERY-

## 2018 Rosé of Pinot Noir

Unoaked  
Finger Lakes  
Estate Grown & Bottled

Add a touch of style to light fare and warm weather gatherings with this crisp dry rosé of 100% Pinot Noir with elegant berry and cherry notes.

### Viticulture

**Grapes.** 100% Pinot Noir

**Harvest date.** October 3, 2018

**Appellation.** Finger Lakes

**Viticulture notes.** Our vineyard crew performs a great deal of hand-thinning & leaf removal on our blocks of Pinot Noir grapes to open up the canopy. The thinner crop allows the vine to focus its nutrients on the primary bunches. Greater sun exposure enhances ripening and encourages tannin development.

### Winemaking

**Winemaker.** Matt Cassavaugh

**Fermentation.** In stainless steel tanks at low temperature.

**Alcohol by volume.** 12.5%

**Residual sugar.** 0.7%

**IRF scale.** Dry

**Aging.** In stainless steel tanks.

**Acidity.** pH 3.5, TA 7.9 g/L

**Bottling dates.** March 2, 2019

**Production.** 300 cases 750mL

**Vegan.** Yes

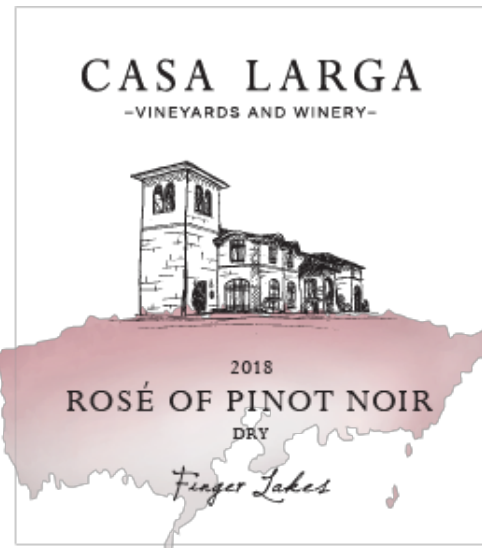
**Wine series.** *Classic*

**TTB ID.** 17051-001-000185

**UPC.** 0-89816-00164-7

**Year first produced:** 2015

**Winemaking notes.** After we harvest, crush and destem our Pinot Noir grapes, we maintain the juice in contact with the skins in a cooler for 24 hours, a technique called “cold-soaking”. We then direct-



press, let the juice settle for 48 hours, rack, and ferment at cool temperature, in order to ensure the natural lightness and freshness of the wine.

### Enjoying our Rosé of Pinot Noir

#### Availability.

- At our winery in Fairport
- At [CasaLarga.com](http://CasaLarga.com) for direct shipment to residences and workplaces in 40 states & DC.

#### Accolades.

- 2016 vintage: 91 Points, “Exceptional Wine”, 2017 World Wine Championships, [www.tastings.com](http://www.tastings.com) (Beverage Testing Institute)
- 2015 vintage: 89 Points, 2016 World Wine Championships, [www.tastings.com](http://www.tastings.com) (Beverage Testing Institute)

**Aging:** Store at 50°-60°F and out of direct sunlight. This wine, like most unoaked wines, has been produced to be enjoyed while young and fresh, i.e. within roughly 2 years of bottling.

**Serving temp:** About 50°F

**Tasting notes.** This crisp dry rosé of 100% Pinot Noir has lively natural acidity and exhibits delicate berry and cherry notes.

**Pairing suggestions.** Egg and cheese casserole, tuna sashimi, rice dishes, lamb tagine, grilled fish, fruit and goat cheese.