



GEHRICKE

Los Carneros - Rosé
Sonoma, California

Tasting Notes

Fresh, elegant and alluring, with a lovely salmon hue. This wine opens up with charming scents of fresh-cut carnations, ruby grapefruit zest and light hints of toasted nuts. With a smooth texture and perky acidity, the palate is full of bright and refreshing notes of fresh watermelon, ripe peach and bursts of citrus. This wine is balanced with a touch of creaminess leading to a long, dry finish.

Vintage Notes

The 2019 growing season began with heavy spring rains during flowering, followed by cool temperatures which allowed for gradual fruit maturation. This cool vintage produced wines full of flavor, fresh acidity and balance. Harvest began about two weeks later than usual, but fruit was not affected by the fall wildfires.

Food Pairings

Enjoy these expressive flavors alongside fresh oysters with red onion mignonette, mixed greens with berries and goat cheese, fish tacos, grilled veggies, or barbequed pork ribs with a tangy sauce.

2019

VARIETAL

100% Pinot Noir

WINEMAKING

Whole-cluster pressed
to stainless steel

ALCOHOL

12.5%

PRODUCTION

415 Cases

SRP

\$29

UPC

810034600110

notes

Growing up in Sonoma, we spent a lot of time exploring the local countryside: finding our way through neighboring vineyards owned by old friends and family. I remember the excitement of discovery and freedom while, as a young boy, I thoroughly studied our small town and its outskirts. I remember old dusty roads that led to forgotten vineyards and properties Gehricke is a tribute to one such road.

AUGUST SEBASTIANI
Proprietor