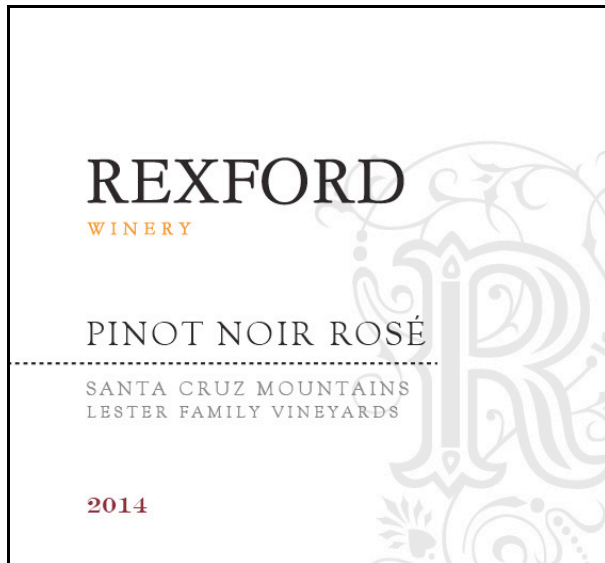


REXFORD WINERY

2014 PINOT NOIR ROSÉ, SANTA CRUZ MOUNTAINS *Lester Family Vineyards*



Harvest dates: September 2 & 5
Average brix: 24.3
Clones: 777, 115, Pommard
Vinification: Crushed and destemmed immediately. Rosé separated after one day and barrel fermented.
Alcohol: 14.5 by volume
Barrels: Neutral French oak
Fining, filtering: none
Bottling date: May 25, 2016
Closure: Vinperfect
Cases produced: 47
Suggested Retail Price: \$25

Vineyard and wine notes:

This special dry Rosé was made from grapes grown in one of our favorite vineyards. We fermented and aged it in neutral French oak barrels and bottled without fining or filtering. It is best served lightly chilled so as not to dull the fruit flavors. The wine is fantastic on its own as an aperitif but could be served with a number of foods including popcorn and poached salmon.