



APOLLO'S FOLLY
ROSÉ OF PINOT NOIR
2016



2016 VINTAGE

After five years of drought we finally saw some relief in the form of substantial, nourishing rains during the winter months. An early, warm spring prompted an early budbreak, with veraison also starting early. It seemed like 2016 would be another early vintage, until the moderate, steady heat of summer stretched the ripening season a little longer than expected. We allowed the fruit to hang a little longer so it could achieve ideal ripeness. The early rains in October were of no concern since the wines were already happily fermenting in the winery before the first drop fell.

TASTING NOTES

An inviting, delicate pink color with playful aromas of raspberry, strawberry and vine-ripe watermelon that tumble out of the glass. Another swirl releases a wet-stone minerality that complements its fruit-focused core. This is a medium-bodied Rosé, dry and crisp with refreshing acidity. We love the subtle complex character of this Rosé and its versatility, at home on the patio, pool side or at the dinner table.

WINEMAKING NOTES

- Picked at lower Brix, in classic Provençal style
- Slow, cool fermentation to preserve the lively aromatics
- Fermented and aged sur lie for rich mouthfeel and body
- Bottled in spring to capture the bright fresh fruit and crisp acidity

Vintage: 2016

Appellation: Mendocino County

Varietal: 100% Pinot Noir, Clone 667

Fermentation: 70% stainless steel and 30% neutral French oak barrels

Alcohol: 13.9%

Production: 380 cases

Handcrafted Small Production Wines, Passionately Created in the Heart of the Napa Valley.

Silver Trident Winery Tasting Home | 6495 Washington Street | Yountville CA 94599 | TastingRoom@SilverTridentWinery.com