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APOLLO'S FOLLY  
ROSÉ OF PINOT NOIR  
2017

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#### 2017 VINTAGE

The winter of 2016-2017 brought us unusually heavy and welcome rainfall after several years of drought. Budbreak kicked off the growing season as the rains let up, approximately 10 days later than in 2016. The vines were thirsty from several years of drought and the abundant rainfall helped refresh our groundwater and set the stage for an historical harvest season.

The growing season throughout the spring and early summer was fairly typical throughout the valley, with the one exception of a random, yet uneventful hail storm. Our Sauvignon Blanc and Pinot Noir grapes were all harvested before sustained periods of high heat arrived in September, and long before the wildfires raced through Northern California in early October. The 2017 vintage will likely be remembered as one of the most historical vintages that the Napa Valley has ever seen. While the yields are slightly lower for the 2017 vintage, the wines produced from it are powerful, balanced and extremely high in quality.

#### TASTING NOTES

Our highly anticipated 2017 Rosé of Pinot Noir explodes out of the glass with aromas of ripe red raspberry, Rainier cherry, kiwi and watermelon with hints of fresh-baked rhubarb pie and Acacia honey. First sip offers juicy and bright Bing cherry and ripe summer berry flavors. Secondary sensations of Asian pear and strawberry tart are seamlessly layered on the palate. A bone dry and lingering finish is interwoven with bright juicy fruit and a zippy, mouthwatering and balanced acidity. Complex yet ready to play, this wine is extremely easy to enjoy in a myriad of settings.

#### WINEMAKING NOTES

- Picked at lower Brix, in classic Provençal style
- Whole cluster, direct to press upon arrival at the winery
- Slow, cool fermentation to preserve the lively aromatics
- Fermented and aged sur lie in a combination of stainless steel and neutral oak

**Appellation:** Potter Valley, Mendocino County

**Varietal:** 100% Pinot Noir, Pommard Clone

**Alcohol:** 14.2%

**Fermentation:** 75% stainless steel and 25% neutral French oak barrels

**Production:** 700 cases