



APOLLO'S FOLLY
ROSÉ OF PINOT NOIR
2018



2018 VINTAGE

Northern California had an extremely dry winter until March and April brought us much-needed and abundant rain. The mild winter and cool spring delayed bloom and budbreak by approximately two weeks. Early summer temperatures were relatively cool and steady, which pushed out veraison by another couple of weeks. As August and September also remained consistently cool, harvest was pushed back even further. As we inched towards harvest, the long growing season and near-perfect weather gave us plenty of time to pick fruit at peak ripeness. 2018 yields were higher than previous vintages and the fruit is bright and concentrated with lush tannins.

TASTING NOTES

This delicately pink rosé of Pinot Noir has bright, fresh and vibrant aromas. Effusive notes of luscious watermelon with white raspberry are wrapped in a delicate layer of minerality. A swirl of the glass releases bright lemon zest and ripe honeydew aromas with a touch of pink cotton candy. The first sip releases explosive flavors of ripe summer strawberries, juicy raspberry and hints of cinnamon and pink rose petals. Clean, pure flavors of red summer berries, tart cherry and raspberry candy inspires a youthful dance on the palate. You'll find a bit of creamy lusciousness at its core from the short time spent in neutral oak. Bright, clean and fresh with a delicate and lingering finish.

Vintage: 2018

Appellation: Petaluma Gap, Sonoma Coast

Varietal: 100% Pinot Noir, Dijon Clone 115

Alcohol: 14.1%

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

Production: 720 cases