



Ammon's Horn

2019 Rosé of Pinot Noir,

Carneros, Napa

The AVA of Los Carneros is a region covering 90 square miles, located alongside the low-lying hills of the intercoastal Mayacamas mountain range. Elevations of most vineyards range from sea level to top out at 400 feet in the foothills. The soils of the Carneros region are predominantly clay and very thin and shallow, often providing poor drainage and fertility. The fierce and persistent winds coming off the bay encourages the grapevines to struggle and retain moisture. While this aids in limiting crop tonnage, it can also delay the grapes from ripening sufficiently. In vintage years with a long, drawn out growing season that allow the grapes to ripen, intense and vivid flavors can develop. Our vineyard is fortunate to have its own artesian well, providing pure water for the grapes.

Los Carneros region is primarily associated with cool-climate varietals, such as Chardonnay and Pinot Noir, as well as the sparkling wines made from those grapes.

TECHNICAL DATA

Planted: 2002

Elevation: 20 feet

Soil Composition: Cole/Haire – Clayey, silty, loam

Irrigation Water: Artesian groundwater from estate well

Harvested: 9/13/19 and 10/1/19.

Composition: 100% Pinot Noir

Alcohol: 13.5%

Total Acidity: .664 gm/100ml

pH: 3.26

Cases Produced: 234

TASTING NOTES

Showing off a gorgeous medium salmon color, this graceful rosé, made from our estate Pinot Noir grapes, offers light and crisp aromatics of white peach, kiwi, lime and hints of rose. On the palate is a veritable cornucopia of spring fruit, with strawberry, cherry, green melon, and light key lime coming forward. Bright with balanced acidity yet offering a soft mouthfeel, this full-bodied rosé reveals her silky smooth and lingering finish.

Enjoy with Moroccan chicken tagine and a side of saffron rice.