

LAYER CAKE



One Hundred Percent Hand Crafted

ROSÉ OF PINOT NOIR

CALIFORNIA | VINTAGE 2016

Winemaker Notes

To make Layer Cake Rosé of Pinot Noir, we select grapes from the same vineyards as our Layer Cake Pinot Noir, but at a higher acidity level to get the crispness and touch of fruit we're looking for. The Pinot Noir grapes are left to rest for just long enough for the juice to take on color. When it reaches the perfect hue, we apply cool, gentle fermentation in stainless steel tanks that allow us to get the delicate flavors from the vineyard to the bottle without losing complexity.

Vineyard Notes

Our Monterey vineyards at Arroyo Loma and Alta Loma border the Santa Lucia Highlands. Shallow granitic soils lend mineral characteristics to the wine. Warm morning sun, followed by cooling winds from the Monterey Bay each afternoon, allows us to achieve delicate flavors in the grapes while maintaining bright acidity—so crucial to Rosé of Pinot Noir. Our Santa Barbara vineyards are in the steep hills surrounding Los Alamos in a canyon that leads directly to the Pacific Ocean. Sandy soils, bright sunshine and crisp ocean breezes combine to lengthen ripening and extend hang time, resulting in sophisticated aromatics and vibrant acidity.

Tasting Notes

Layer Cake Rosé of Pinot Noir is perfectly pale pink and reminiscent of rose gold liquefied in the glass. Aromas of passion fruit, pink grapefruit and dried rose petals mingle with the slightest hint of dark chocolate and cranberry. On the palate, tropical flavors of guava and crushed loquat harmonize with field-ripened strawberries, picked fresh for the farmers market. The vibrant acidity is layered with pink grapefruit zest, rhubarb and pineapple that culminates in a bone dry, refreshing finish.

Wine Facts

- 100% Pinot Noir
- 100% California Appellation (Monterey and Santa Barbara)
- 100% Stainless Steel Fermentation
- Alcohol 13.2%

