



L'ESCARGOT

2019 Rosé of Pinot Noir

# NOTES

Picked early in the morning from our family vineyard, the grapes are immediately pressed and the juice settles for 24 hours before going into two stainless steel barrels. From there, the wine slowly ferments dry, frequently taking up to seven months before finishing, truly at a snail's pace. It's an ode to slow farming, slow living and a practice in patience.

Unmistakably rosé in color and in brightness. Due to the inherently slow fermentation, this wine has mouthfeel that feels a bit indulgent. More lush than a typical rosé of Pinot Noir, this wine shines when paired with food.

## PRODUCTION

46 cases made

ALC.

13%

## FRUIT

Menefee Vineyards

AVA

Willamette Valley  
> Yamhill-Carlton

## PRICING

SRP \$20

## WINEMAKING

Minimalist approach  
Native yeast ferments  
Stainless steel  
Aged for seven months