



LAETITIA
VINEYARD & WINERY



2015 LAETITIA BRUT ROSÉ

TECHNICAL DETAILS:

APPELLATION: Arroyo Grande Valley

HARVEST DATE: 8/7/15

GRAPE COMPOSITION: 75% Chardonnay 25% Pinot Noir

BRIX AT HARVEST: 19.7°

PH: 3.19

RS: 1.20%

PRODUCTION: 1,802

GROWING SEASON: In January of 2015 we experienced several weeks of unseasonably warm days which triggered an early March 18th bud break. At the onset of flowering on May 5th, there was a series of sub 70 degree days and several freezing nights. The unfavorable climate caused up to 50% less yield in some varieties compared to 2014. Temperatures rebounded in June and the warm temperatures accelerated plant phenology. The overall decrease in yield was attributed to decreased berry number caused by poor fruit set. The decreased cluster compaction exposed each individual berry to more favorable cluster microclimate conditions resulting in wine that is yielding complex and intense flavor profiles.

VINIFICATION: This 2015 Laetitia Brut Rosé was fermented with Prise de Mousse traditional Champagne yeast and stored in stainless steel, while being encouraged to go through a complete malolactic fermentation. Next it was racked and filtered and blended with only the brightest, least tannic, lowest alcohol lots of barrel-aged still Pinot Noir. The Rosé was bottled in the spring of 2016, again utilizing the Prise de Mousse yeast and was kept en tirage for 20 months.

BARRELING: The still wine component in the Brut Rosé is aged in mature French oak barrels allowing the wine to soften while retaining its fruit character.

