



*2023 Panther Ridge
Rosé of Pinot Noir
SRP: \$35*

Nestled on a rolling ridge 1,000 feet up on Sonoma Mountain, Panther Ridge Pinot Noir Vineyard enjoys the cool breezes from Petaluma balanced by warm summer days facing west and south on the mountainside. Planted in 2016 and overlooking Sonoma Valley below, the vineyard has been farmed organically from the outset, and we received our CCOF organic certification in December 2019.

Beginning in 2019 we began practicing regenerative no-till farming, using biodynamic preparations and supporting the local ecosystem with a variety of flowering native plants, bird houses and insectary blends of wildflowers.

The vines are carefully managed to limit the size of the crop and promote the best quality fruit. We sell our grapes to boutique wineries and also produce our own estate wine.

Hand picked from a small block of vines on a rocky terraced hillside of the vineyard, our Rosé is a bright and vibrant celebration of the regenerative agriculture we practice at Panther Ridge.

VINEYARD DETAILS

<i>APPELLATION</i>	Petaluma Gap
<i>VARIETAL COMPOSITION</i>	100% Pinot Noir
<i>CLONE (ROOTSTOCK)</i>	115 (1103P)
<i>YEAR PLANTED</i>	2016
<i>IRRIGATION</i>	Drip
<i>SPACING/TRELLIS</i>	7 X 4 / VSP trellis
<i>TRAINING</i>	Double guyot
<i>ACRES</i>	Block 7 - 0.64 Acres plus 2 rows from Block 2
<i>SOILS</i>	Goulding-Toomes with varied gravel & rocks
<i>ORGANIC CERTIFICATION</i>	CCOF, Dec. 2019
<i>HARVEST DATE/BRX</i>	Oct. 3 / 21.1 Brix
<i>TOTAL TONS PRODUCED</i>	2.07 tons for Rosé
WINEMAKING	
<i>FERMENTATION</i>	Added yeast
<i>MACERATION</i>	Light stomping; Sat on skins 90 min
<i>TYPE OF FERMENTATION</i>	Stainless Steel Tank
<i>ALCOHOL</i>	12.8%
<i>PH</i>	3.39
<i>TITRABLE ACIDITY</i>	6.06 g/l
<i>MALIC ACID</i>	1.24 g/l
<i>SUGAR</i>	0.4 g/l
<i>FILTRATION</i>	Yes
<i>BOTTLING DATE</i>	January 25, 2024
<i>BOTTLES PRODUCED</i>	99 cases produced

Panther Ridge Wines

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