

2017 Barrymore by Carmel Road Rosé of Pinot Noir

Wine is all about the journey. The discovery of new wines, new regions and new vintages is what keeps wine exciting to novices and enthusiasts alike. For Drew Barrymore, the allure of that journey and the chance to create an offering to share with her family and friends propelled her to delve into the world of wine. A lover of crisp, fruity wines, Barrymore worked with Carmel Road winemaker Kris Kato to create a wine that is perfect for sharing and making memories around the table.

The Region

Inland from Monterey's rugged coastline, yet still directly in the path of the ocean's relentless influences, Carmel Road's vineyards can be found nestled on the foothills of the Santa Lucia Mountains. Each day cold winds and fog blow in from the ocean, cooling the vines and allowing grapes to ripen slowly, developing complex flavors. Once thought too cool for vineyards, Monterey is now considered one of the premiere growing regions in California. Barrymore Rosé of Pinot Noir comes from sustainably farmed vineyards that stretch across windswept benchlands, where the maritime climate and well-drained, alluvial gravel soils produce highly expressive wines.

The Vintage

The 2017 vintage had ideal weather during the growing season with moderate temperatures and well balanced vines. Yields were up from the 2016 vintage and the fruit quality was high. Flavors developed early and the wines were showing great expression early on.

The Wine

"My Barrymore by Carmel Road Rosé of Pinot Noir is a delicate wine with floral and light citrus aromas. Delicate red fruit flavors with hints of stone fruit and blood orange intertwine with bright, mouthwatering acidity, leading to a crisp and vibrant finish. Irresistibly refreshing, it reminds me of times spent with friends and family gathered around a long table, sharing food and laughter on an endless summer day."

Drew Barrymore, Winemaking Partner

Technical Details:

APPELLATION: Monterey County

ALCOHOL: 12.9%

pH: 3.27

COMPOSITION: 100% Pinot Noir TOTAL ACIDITY: 0.56 g/100ml R.S.: 0.02%

FERMENTATION: 100% Stainless Steel

