



2023 Rosé for the Bay

CARNEROS, NAPA VALLEY

HISTORY Rosé for the Bay is vinified in support of the San Francisco Baykeeper. Peter Molnar, Co-Founder of Obsidian Wine Co., is a member of Baykeeper's Board of Directors and a lifelong sailor and Bay swimmer. **One hundred percent of our winery proceeds from this limited production will go directly to Baykeeper**, helping to fund their work, including buying fuel for patrol runs, paying for laboratory analysis and funding long-term legal actions to stop the Bay's worst polluters. Since our first vintage in 2013, we have given nearly \$300,000 to SF Baykeeper from sales of this wine.

WINEMAKING As our Pinot Noir harvest nears, we identify a few rows in the vineyard just for this wine. Picking for rosé is different from picking for still red wine—we pick earlier to capture the bright acidity of the berries. We give the juice a little time with the skins for the magical color (about 2 hours in the press), then ferment slowly over a few weeks in a very small tank, at very cold temperature, to lock in the fresh flavors. To retain the wine's liveliness, we bottle it shortly after fermentation.

TASTING NOTES Our goal with this wine is for it to evoke a perfect day by the Bay: fresh and clean as an ocean breeze, crisp with a touch of salinity that begs for an oyster, and just enough supple, sun-kissed fruitfulness to pleasantly while away a relaxing afternoon.

BLEND 100% Pinot Noir

CLONE Martini

ELEVATION Sea Level to 45'

ALCOHOL 12.7%

TA 5.80 PH 3.29

CASES PRODUCED 300

