

# ULTRAVIOLET

## SPARKLING ROSÉ

Ultraviolet Wines are an homage to the California climate where winemaker Samantha Sheehan grew up - it is a pure expression of fruit ripened under the California sun. Her rosé is refreshing, zesty and highly sippable, made only with organically farmed grapes and a small amount of sulfur.

### VINEYARD & FARMING

This wine is 100% Pinot Noir from the Manchester Ridge vineyard, which sits at a 2,000 foot elevation above Anderson Valley and the Pacific Ocean - 400 feet above the fog line. Planted to the edge of the Mendocino Ridge line, the only barrier between the vineyard and the cliff is a row of chestnut trees upon which a number of wild boar feed. Some say the vineyard is the most difficult place to grow grapes on the North Coast, but others try to prove it is the most rewarding. The AVA is the only non-contiguous appellation in California. The defining feature is elevation (the AVA begins at 1200 feet), and consists of three islands "in the sky" separated by land with lower elevation. The site was planted in 2002 to Pinot Noir and Chardonnay. The soil is highly eroded sandstone, which deprives the vines of nutrients. The temperature variations (which can be as great as 60 degrees) make for perfect grape-growing conditions and allow the fruit to retain incredible acidity. These grapes also have a longer hang time, allowing them to develop complex flavors and nuances.

At Manchester Ridge there is a focus on vine and soil health. They focus on canopy management, water management by dry farming (or watering as little as possible in drought years), organic compost and natural habitats for insect control. Cover crops to compete with weeds that attract beneficial insects are utilized instead of chemical pesticides. Cover crops also prevent erosion, retain moisture, and add organic matter to the soil. These cover crops are crimped down during the season to create habitats for soil microbes and insects that benefit the soil.

### WINEMAKING

Vintage: NV  
Varieties: 100% Pinot Noir  
Aging: 6 Months

The finished base wine is added to stainless steel pressurized tanks, and then inoculated for secondary fermentation. The sparkling fermentation takes 6 weeks to complete charmant method fermentation at 48 degrees. Samantha then allows it to age on the lees in tank for 8 weeks before bottling.

### TASTING NOTES

Floral and mineral-driven with small, fine bubbles. Notes of white flowers, rose petals, strawberry, raspberry, grapefruit zest.

