

# Last Light | Wine Company

## PROFILE

Last Light's name is a nod to the coastal vineyard sites from which they source their grapes, both of which see the last light of the sun on the west coast as it sets over the ocean. Currently making Pinot Noir exclusively from the Derbyshire Vineyard in San Simeon and Chardonnay from the Spanish Springs Vineyard in the Edna Valley AVA, these locations represent the ultimate in extreme cool climate viticulture. For founders Jared Lee and David Sartain, this project is truly driven by passion. They don't make wine with mass market appeal in mind, instead focusing on producing Pinot Noir and Chardonnay they want to drink and put their names on. With such unique vineyard sites, they focus solely on making wine that reflects these amazing coastal locations.

## SPECIFICATIONS

**Wine:** Rosé of Pinot Noir

**Varietals:** Pinot Noir, Pommard Clone

**Appellation:** Cambria, CA

**Location:** Stolo Vineyard, less than three miles from the Pacific Ocean

**Soil:** Clay loam

**Harvest:** Manual

**Agricultural Method:** Organic, Natural   ECO

**Production:** 55 cases

**Vinification:** Harvested September 14, 2017 at 21.9 Brix. Four hours of skin contact. Five months elevage in stainless steel.

**Tasting Note:** Pale salmon hue, leads with blood orange, strawberry puree, and rose water. Very lively on the palate, flavors of pomegranate, lychee, and sour cherry. The firm acidity softens as the finish rounds out.

