



**Little Giant  
2016 Rose of Pinot  
Napa Valley**

**History:**

The “Little Giant” on the label is a tribute to the Newfoundland breed. These dogs are sturdy, loyal little giants that have been bred as a working dog on the eastern seaboard. Legend has it that these dogs were brought to sea and used to pull sailors back to the ship if they fell overboard in storms. In addition, they were known to actually tow small ships to shore by putting the aft lines in their mouths and swimming. Newfoundlands and great wine are two passions of Owner/Winemaker Chris Dearden. He has lived and produced fine wines in Napa Valley since 1986. A trained enologist from UC Davis, with an MBA from the Haas School of Business at UC Berkeley, Dearden has pursued single vineyard wines for several Napa Valley clients and beginning in 2005, for his own Deardenwines labels. His wines have garnered both critical and consumer acclaim since 1995. Chris lives in Napa with his wife, two children, two Newfoundlands and a chocolate lab.

**Vineyard/Winemaking:**

The 2016 vintage was excellent! Despite the drought, the vines produced amazing fruit. An ideal spring followed by just the right amount of heat in the summer resulted in the perfect hang time of the fruit to develop full flavor and aroma in the fruit and juice. An early kick off to the harvest and even weather allowed us to enjoy another great vintage. The grapes were all hand-picked and sorted prior to destemming at the winery. The must was then allowed contact with the skins for less than 24 hours prior to draining between 5-15% of the juice content into a small tank for fermentation. The resultant red wine is more powerful, having a higher skin to juice ratio and the light pink juice that is “bled” or is the “saignee” is fermented cold and long, which retains the beautiful fruit aromas and flavors that are described below.

**Tasting Notes:**

This wine has subtle cherry fruit and a great depth of fresh strawberry and watermelon. Rose’s are popular wines that are versatile when pairing with food and are appropriate at all occasions. When the weather is cool, the wines can be served at slightly lower than room temperature and enjoyed as a light fruity red wine. When the weather is warmer, they can be chilled and used as the “first glass” or as a refreshing aperitif. Pair this Rose with Seared Ahi Tuna, Duck Confit Salad, Brie Cheese and San Francisco Sourdough bread or enjoy on its own.