VINTAGE NOTES

The 2023 growing season began very cool and wet, and grapes matured slowing leading to fantastic flavor development. A heat spike the last few weeks before harvest ripened the grapes to the ideal brix level. This growing season was ideal for farmers and winemakers alike. The Pinot Noir for our rosé is always picked earlier and at a lower brix level than the fruit for our traditional Pinot Noir wine. This results in higher acidity and slightly lower alcohol which makes for the perfect rosé.

Source

Ross Station Vineyard, Green Valley of the Russian River Valley AVA, Sonoma County

VINEYARD

The Pinot Noir for our rosé production is from the Ross Station Vineyard in the heart of Russian River Valley. The vineyard is planted to Chardonnay and Pinot Noir utilizing multiple clones and the vineyard dates back to the year 2000, planted to 7.5 acres. The soils are Gold Ridge Series made up of mainly sandy clay loam as the valley was once completely submerged in the ocean and bares up to 5% of slope. These Pinot Noir grapes are specifically sourced from the Lucky Block which got it's name from several old horseshoes that were found in that section of the vineyard during planting.

WINEMAKING

The grapes were brought into the winery and 80% were whole cluster pressed while the remaining 20% were bled off the skins (saignee method). After fermentation in stainless steel, the wine was placed in neutral French oak barrels for four months before being cold and heat stabilized, filtered and bottled.

TASTING NOTES

This 2023 Rosé is the lightest we have produced to date and is a great indication of its gentle aromatics of fresh picked strawberries, ripe raspberries and pink rose petals. As the wine hits the palette, it is everything one looks for in a rosé - dry, zippy and refreshing with the perfect amount of body and finish. This is our go-to wine all year round, whether enjoying it as an apértif, with a meal or on a sunny day lounging by the pool or on the boat.

VARIETY

100% Pinot Noir, Rosé

SOIL TYPE

Gold Ridge Soils

CLONES

667 & 777

ABV

13.5%

AGING

Fermented and aged in neutral, thin stave, water bent French oak barrels

PRODUCTION SIZE & RELEASE DATE

250 Cases | Spring 2024