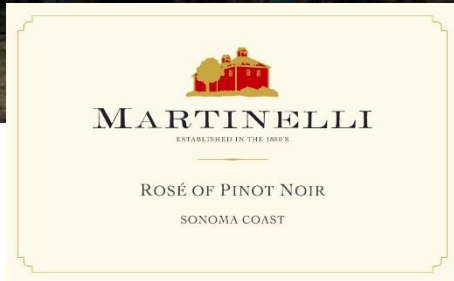




ROSÉ OF PINOT NOIR
SONOMA COAST
2021



GROWING YEAR

2021 was the driest known year on record and was also the third year of drought conditions for Sonoma County. Contrary to these conditions, the summer was relatively cool and started two weeks later than the previous year. The drought conditions did bring ripeness to each of our varietals at just about the same time. By the end of the first week, we had 40% of total tonnage in the winery. This included Chardonnay, Pinot Noir and Zinfandel from both Fort Ross-Seaview and Russian River Valley. Despite being a very compact harvest, small clusters and berry size have yielded exceptional quality which makes 2021 a standout vintage.

VINEYARD CHARACTER

This wine was created using the saignée method, which means ‘to bleed’ off a portion of red wine juice after it has been in contact with the skins. The juice is from our Sonoma Coast single vineyard Pinot Noir grapes. We wanted to create an enjoyable Rosé that reflects the characteristics of our estate vineyards on the Sonoma Coast, in the Fort Ross – Seaview AVA.

TASTING NOTES

Crisp and aromatic on the nose with aromas of ripe strawberry, white flowers, and powdered sugar. A refreshingly juicy entry with flavors of pomegranate and candied red grapefruit on the palate. The finish is long and bright with a lingering clean, wet stone flavor.

WINEMAKING DETAILS

Fermentation: 100% tank ferment following the saignée method of processing

Case Production: 561

VINEYARD DETAILS

Sourced from select Martinelli Pinot Noir sites on the Sonoma Coast

WINEMAKER

Courtney Robinett Wagoner

CONSULTING WINEMAKER

Erin Green