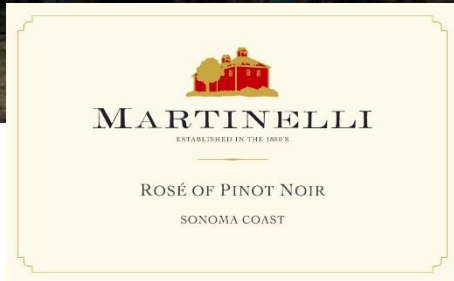




ROSÉ OF PINOT NOIR
SONOMA COAST
2022



WINEMAKING DETAILS

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

Case Production: 386

VINEYARD DETAILS

Sourced from select Martinelli Pinot Noir sites on the Sonoma Coast

WINEMAKER

Courtney Robinett Wagoner

CONSULTING WINEMAKER

Erin Green

GROWING YEAR

The 2022 growing season was one full of ups and downs. The season started out with ideal conditions with early rains helping to push bud break timing into Spring. We experienced shatter (a grape berry fails to develop because of incomplete pollination) from the frost, but only in select vineyards, mostly in Fort Ross-Seaview. Great care was taken by going block by block and thinning any clusters that had shatter. Following a summer of perfectly hot days and cool nights, we had a substantial heat event over Labor Day weekend. This was one of the warmest 7-day periods on record for Sonoma County. The heat kicked off harvest with a significant number of vineyards getting ripe at the same time. Tank space was pushed to its limit, but we were able to get everything in. Lee Sr. said that in all his years of farming, this was the first vintage that all our red varieties had been picked by the end of September.

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.

TASTING NOTES

Fresh aromas of strawberry, powdered sugar and a hint of orange blossom burst from the glass. Quenching flavors of pomegranate and raspberry are present from the entry to mid palate. The balanced acidity supports the fresh strawberry and soft minerality in the lingering finish.