



2020 RosÉ



Varietal Composition:
65% Pinot Noir / 18% Grenache
17% Syrah

Production:
290 Cases

Appellation:
Coombsville

Bottled:
February 2nd, 2021

Final Chemistry:
TA: 6.6g/L
pH: 3.24
Alcohol: 14.1%
Residual Sugar: 0.02%

Released:
March 15h, 2021

Growing Season

The 2020 season started with a rather warm and dry winter, late rains and cold weather surprised us at the end of March. While the spring was mild and sunny, leading to a heavy fruit set, the summer brought very cool mornings coupled with extremely warm days. Heat spikes helped move the harvest forward and most of our fruit was picked a full two weeks ahead of the normal schedule. Our new vines gifted us with their first year of full production and the quality is superb!

Winemaking

Whole cluster pressed, our fruit was fermented in 2-ton stainless steel tanks. The lees were stirred daily for the first couple of weeks to increase mouthfeel perception and the fermentation culminated in hand selected neutral barrels.

Sensory Profile

This Rose greets you with a delicate fragrance of rose petals and spring bouquet. On the palate, hints of orange zest, strawberries and raspberries are framed by a freshness and vibrancy that compels you go back for another sip. The balance between bright acidity and light elegant body provide an incredible texture and lengthy finish.

