



# 2021 ROSÉ OF PINOT NOIR

## APPELLATION

North Coast

## VINEYARDS

McElroy Vineyard (67%)  
Panther Ridge Vineyard (15%)  
Paradise Vineyard (11%)  
Weir Vineyard (6%)  
Monroe Vineyard (1%)

## ALCOHOL

13.1%

## pH/TITRATABLE ACIDITY

3.38 /7.9 g/l

## Residual Sugar

.7 g/L

## WINEMAKING

78% direct to press, 22% saignée, aged 3 months in stainless tanks (90%) and neutral oak (10%)

## WINEMAKER

Garry Brooks

## CASES PRODUCED

250 Cases



## THE VINEYARDS AND VINTAGE

Sourced primarily from sites within the Petaluma Gap, our 2021 Pinot Noir rosé is a blend of direct-to-press (78%) and saignée (22%). The direct-to-press portion was sourced from McElroy and Panther Ridge vineyards. The balance of the juice was bled off pre-fermentation from our Pinot Noir tanks containing fruit from Paradise, Weir, and Monroe vineyards.

The 2021 vintage was marked mainly by the ongoing drought in California—yields were down by over 30%, but the quality of fruit was stellar. The weather was moderate, making for great ripening conditions across the state.

## WINEMAKING

The grapes from the direct-to-press portion of this wine were foot-trodden and allowed to soak for a brief period before being pressed to extract color and flavors from the grape skins. These lots were fermented at cool temperatures in stainless steel with a strain of yeast that enhances bright, citrusy and floral notes. Saignéed portions were combined and fermented at a cool temperature in stainless steel with a strain of yeast that enhances robust fruity flavors. The two components were racked, blended, and cold stabilized before bottling on December 14<sup>th</sup>, 2021.

## THE WINE

Our 2021 Rosé has beautiful aromas of Rose water, strawberries and grapefruit. On the palate, it has a crisp entry building flavors of rose, strawberry, nectarine, grapefruit and apricot. The wine has a pretty, lingering tart strawberry, mineral and citrus finish. Let this wine warm up just a little after coming out of the refrigerator. You will be rewarded with a beautiful depth of aromas and flavor.