

2021 ROSÉ BRUT NATURE

Estate Grown, Dry Creek Valley



VINTAGE NOTES

2021 was a beautiful vintage. With very low rainfall, we entered into the growing season about 2 weeks earlier than normal. Summer was warm but even. Our crop size was very low but quality and concentration were very high this vintage and you can taste that in the wines.

WINEMAKING NOTES

We harvested these by hand at 4 am, the coldest bit of the night. The grapes went whole cluster into the press to get minimal contact with the skins, stems and seeds. We pressed very gently, making a cuvee cut at 1.2 bar. After 48 hours of settling at very cold temperatures, we racked the juice to a fermentation tank where it is fermented nice and cold for almost 6 weeks. From there, the wine was put to bottle with a little bit more yeast and a little bit of sugar and fermented Methode Champenois (in each individual bottle). This is the traditional method of making champagne in France that goes back centuries. After 32 months on lees in bottle, we disgorged and added just 1% of our current vintage of Zinfandel back to heighten the fruit and add a delicate pink color.

TASTING NOTES

The delicate pink hue of this wine is so enticing as soon as it's poured in the glass. Aromas of fresh picked alpine strawberry plus brambly raspberries and buttery pie crust really fill the aromatics. There are quite a few citrus notes but leaning more towards tangerine and satsuma orange. The palate is rich but bright with red berry notes and creamy citrus. The mouthfeel is just beautiful and balanced with brioche and raspberry flavors sitting on the palate. Just delicious.

100% Zinfandel

Alcohol: 12.5%

pH: 3.01

TA: 8.1 g/L

Brix at Harvest: 20.5

Dosage: 1% 2020 Grey Palm Zinfandel + 0 g/L sugar

