



Pinot Noir Rosé 2023

Vintage Highlights

Our growing season in 2023 was warmer than average, but was steady and drier than normal. Bloom occurred earlier in June due to warm May temperatures after a cool and rainy spring. Following bloom, the vines enjoyed a dry and warm but not overly hot growing season. Moving into the fall rains came just in time to help extend the growing season into October. Our rosé block was harvested on October 2nd.

Winemaking

Our Pinot Noir Rosé is made by whole cluster pressing Pinot Noir. The whole cluster pressing process makes a wine that is both lighter in color and has a softer rounder structure. Our rosé is fermented in special cigar tanks — named cigar tanks because of their tall and skinny shape. This shape allows for better temperature control and a smaller surface area during fermentation that captures more fruit and fermentation aromatics which makes for a wine that is vibrant and intensely aromatic.

Tasting notes

Our 2023 Pinot Noir Rosé is a mix of classic strawberry and raspberry notes with a twist of guava, persimmon and bright grapefruit. This fruit-packed nose is contrasted against a crisp acid profile and mouthwatering finish.



Appellation

100% Van Duzer Estate
in the Van Duzer Corridor AVA

Composition

100% Pinot Noir

Production

1299 cases

Alcohol

12.7

pH. Level

3.20

