

2021

ROSÉ OF PINOT NOIR

EDNA VALLEY

118 Cases | Bottled February 2, 2022

Suggested Retail: \$28

STEPHEN ROSS



VINEYARD AND VINTAGE

The Edna Valley is located on the South Central Coast of California next to the town of San Luis Obispo. The valley spans in a north-east-southwest orientation and is open at the Pacific Ocean to the West; it lies in Southern California at 34 degrees latitude and receives an abundance of light from a “directly overhead” sun. The climate is strongly influenced by regular summer-time afternoon cool breezes coming from the Pacific Ocean. This is a unique climate of cool air temperature and intense sunlight.

The 2021 Vintage – In a word “Epic”. We started the growing season with a very dry winter, only 11” of rain and most of the rain came during a late January four-day rainstorm dropping 7” of water. In general, the growing season was cool. Apart from one warm day on June 16 when the temperature rose to 105 degrees F, there were no other heat spikes during the year. The mild temperatures continued through harvest in September and October, which opened the stretch of time for picking at optimal maturity. This was a late harvest with long hang time yielding wines with concentrated flavors and high acids.

WINEMAKING

Our Rosé of Pinot Noir comes from block 3, Pinot Noir clone 777 (Dijon, France) at Stone Corral Vineyard. The fruit is handpicked at night under lights, so it is cold when it arrives at the winery during the early morning hours. Whole clusters are put directly into our membrane tank press and gently squeezed very slowly (four hours) without rotating the press, to mimic how Champagne juice is made. This yields extremely light-colored juice, which is very low in tannins and very high in aromatics. The juice is settled overnight, racked off its lees, fermented cold in stainless steel, aged in a stainless steel tank and does not undergo malolactic fermentation.

Vineyard:

Stone Corral Vineyard, Edna Valley.
Block 3, Pinot Noir clone 777

Harvest:

September 10, 2021. Harvested by hand at night.

Fermentation:

Fermented in Stainless Steel at 56°F.
No malolactic fermentation.

Aging:

Aged in Stainless steel.

Alcohol:	pH:	T.A.:
13.0%	3.6	6.00 g/L



TASTING NOTES

This wine is clear, brilliant, and has a light pink salmon color. It has aromas of fresh cut Gala apple, citrus zest, and watermelon. Refreshing and elegant on the palate, crisp acidity, pleasing Pinot Noir flavors, a bit of spritz and a lingering polished finish.