SONOMA=CUTRER®



Russian River Valley

VINTAGE 2022 · SONOMA COUNTY · ROSÉ OF PINOT NOIR

This Rosé of Pinot Noir embodies the distinctive qualities of the Russian River Valley, featuring a crisp mouthfeel and refreshing red berry flavors that make it the ideal companion for savoring life's cherished moments.

VINTAGE OBSERVATIONS

Here we go again! After what looked like a promising season last fall, the first three months of the year became California's driest on record, marking the third year of mega-drought. As in past drought years, we closely monitored vine needs and soil moisture. Fortunately, a mild spring and summer, along with a beautiful August and the return of fog, helped us navigate this challenging season.

VINEYARD SOURCING

Vine Hill Ranch, in the heart of the Russian River Valley, features over 300 feet of elevation change and diverse soils, clones, and rootstocks that impart unique characteristics to the grapes, resulting in elegant, balanced fruit. Owsley Estate comprises ten distinct blocks of Pinot Noir, renowned for dramatic temperature shifts from warm days to cool, foggy nights, which enhance the grapes' concentrated and complex flavors.

WINEMAKING PROCESS

Like our previous rosé vintages, the grapes for this wine were specifically grown and harvested for optimal quality. Clusters were destemmed and pressed, allowing the juice to briefly contact the skins for the ideal pale pink color. The grapes were then gently pressed to extract the juice. Each batch of rosé was fermented separately in stainless steel tanks at low temperatures to preserve delicate aromas and flavors.

TASTING NOTES

This wine has a light salmon color that catches the light, with aromas of tangerine, wild strawberry, raspberry, a hint of watermelon and perfumed rose petals. Its crisp, refreshing mouthfeel highlights fresh red berry flavors and a tropical twist, culminating in a long, juicy finish. It's the perfect wine to pair with every season.

COMPOSITION: 100% PINOT NOIR

FERMENTATION: 100% TANK, 100% WHOLE CLUSTER DIRECT TO PRESS

ALCOHOL: 11.9% · TOTAL ACIDITY: 7.4 G/L · PH: 3.09

