

2022 ROSÉ OF PINOT NOIR

EDNA VALLEY

90 Cases | Bottled March 6, 2023

Suggested Retail: \$28

VINEYARD

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 northeast-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.

VINTAGE

The California drought continued with the 2022 vintage as we received only 12 inches of rain during the winter preceding the growing season. On top of that we’ve had similar low rainfall seasons during the two previous winters. Budbreak occurred mid-March, which is normal, and we had a cool windy early spring. In general, 2022 was a cool growing season with no heat spikes of note. One or two days in April and June with peak temperatures in the low 90s. Temperatures in July and August reach highs in the upper 70s to low 80s. Degree day totals for 2022 were 2582 or a cool low Region II, with foggy mornings followed by sunny afternoons. This Rose was harvested just before an early-September eight-day heat spell.

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 2, 2022. Harvested in early morning hours.

Fermentation:

Fermented in Stainless Steel at 56°F.

No malolactic fermentation.

Aging:

Aged in Stainless steel.

Alcohol:	pH:	T.A.:
12.5%	3.42	5.93 g/L

STEPHEN ROSS



93
POINTS

WINE
ENTHUSIAST

TASTING NOTES

This 2022 Rose has brilliant clarity and a very pale salmon color. The aromatics are delicate and reminiscent of strawberries with light floral notes of honeysuckle. This is an easy drinking, light bodied wine with fine acidity and a refreshing aftertaste.