

## Frostwatch 2021 Rosé of Pinot Noir

**Cases produced**: 38

Suggested retail: \$28

Composition: 100% Pinot NoirHarvest dates: Frostwatch Pinot Noir-9/13/21Brix at Harvest: 23.0 brixBlend TA: 5.4Blend Ph: 3.30

Alc: 13.2%

**Vineyard Sources**: The components for this true rosé come from the Frostwatch Vineyard in the Bennett Valley Appellation, which is distinguished by its very long growing seasons, modest yields relative to other areas and full-flavored wines with good natural acidity. The Pinot Noir clone cuttings for the vines that were the source for this rosé are the Swan Clone, a low yielding but intense selection of this varietal, grafted in 2007.

**Winemaking**: The grapes were harvested by hand and whole cluster pressed, settled and then fermented utilizing indigenous yeast. The fermentation was both accomplished and aged in stainless steel. The wine will be lightly fined for clarity and bottled unfiltered on May 20<sup>th</sup>, 2022.

**Tasting Notes**: The rosé is a true rosé in that the Pinot Noir grapes are harvested and then pressed gently whole cluster in a bladder press. The juice is settled and then carefully racked into fermentation vessels (stainless steel drums). Our process is quite different than many rosés currently available. Indeed, a lot of rosés being produced today are simply saignées. A saignée is produced by destemming the clusters and crushing the red grapes. The skins, seeds and juice are then moved into a fermenter and a portion of the juice is bled from the tank. Winemakers do these bleeds to increase skin to juice ratios to make more structured red wines. Rather than discarding the bleed juice, they ferment it, and call it rosé. The problem with this approach is that grapes for red wines are normally picked quite a bit riper than grapes being picked solely for rosé. Accordingly, the juice from these bleeds needs to be adjusted by significant water and acid adds to achieve the desired balance. This process tends to result in a rosé that lacks the seamless balance and mouthfeel of a true rosé. Also, the amount of phenolics the juice is exposed by destemming and crushing tends to make a rosé that is more tannic than a true rosé. Our true rosé displays bright fruit aromas and flavors (strawberry, cherry and plum) with a balanced acid profile.

## Winemaker: Brett Raven

Ratings: 2021—First year produced, not yet rated.