

2022 Rosé of Pinot Noir

Production: 405 cases

Composition: 100% Pinot Noir

Vineyards: 100% Knittle Appellation: Carneros Elevation: Rolling hills

Cooperage: Fermented in stainless tank

Alcohol: 12.3%, TA 7.3, pH 3.32 **Bottling date:** December 9, 2022

Release date: May 2023 Release price: \$32.00

The charm of a lovely dry Rosé provides wine drinkers with a wonderful excuse to sit outside and enjoy the tradition of Rosé on the terrace or balcony. Knittle Vineyard is located on a nice stony terrace with a gentle slope to the east. The weather in 2022 was enough to give all of us whiplash! Another drought year, then spring frosts, a cool summer, and in mid-August the first of 2 hot spells with intermittent rain. We were pleased to have brought in the Pinot Noir on August 19, at 20.9 Brix on a nice foggy morning. The Pinot Noir was whole cluster pressed together and the press was stopped at 1.2 Bar when the color in the juice began to increase. The carefully settled juice was fermented with Actiflore Rose yeast and cold fermented in a stainless tank.

Winemaker Alison Doran's tasting notes:

The 2022 Rosé of Pinot Noir offers aromas of kiwi, guava and orange blossom. The palate is crisp and dry, with bright citrus and strawberry flavors that lead to a clean and refreshing finish.