



HILL FAMILY
E S T A T E



2019 Sparkling Rosé

Production: 392 cases

Composition: 97% Pinot Noir and 3% Chardonnay

Appellations: Russian River Valley

Elevation: Rolling hills

Cooperage: Fermented in stainless steel tank

Alcohol: 11.55%, TA 0.92, pH 3.07

Tirage Bottled: November 2019

Release date: Fall 2023

Release price: \$60.00

The Marcucci Farms Vineyard in the Russian River Valley grows in predominantly Goldridge soil. Known for its fine sandy loam and fractured sandstone, the soil has excellent drainage and is well-suited for Pinot Noir. The Pinot Noir from this vineyard makes up 97% of the Russian River Rose. The vineyard was harvested on August 24, 2019 at 19.5 Brix, 3.15 pH & 9.70 g/L TA. After cold settling at 45 degrees Fahrenheit for 3 days, the cuvee juice was racked and inoculated with PDM and fermented for 16 days until dry. 3% Chardonnay was added to the final blend prior to the tirage bottling on November 15, 2019. Over the next 3 years the yeast fermented all the sugar that was added during the tirage bottling and the wine aged on the yeast lees, developing a depth of flavor and richness only time in the bottle can achieve. The wine was disgorged on January 23, 2023 after more than 38 months on the yeast.

Winemaker Alison Doran's tasting notes:

The 2019 Sparkling Rosé is rose gold in color with fine delicate bubbles that lead to aromas of golden delicious apple and pear along with raspberry. The wine spent just enough time on yeast to achieve refined effervescence and toastiness without diminishing the refreshing, vibrant appeal.