

Eugenia

Rose of Pinot Noir / 2022

THE WINE: Utilizing the free run from our Estate sites as well as a small amount from sourced vineyards, this wonderful melange is a snapshot of the still red vintage to come. We farm our Estates using Organic methods and encourage our grower partners to do the same.

WINEMAKING: Picked to preserve the natural acidity, the juice was fermented in neutral puncheons and stainless steel tank, using ambient yeast. This year, 20% of the wine was fermented in a twice filled puncheon to add some depth. It was then blended for a short elevage in tank. Bottled after a light filtration, with only a small amount of SO2 added.

TASTING NOTES: The aromas of candied strawberries, freshly baked cherry pie, and red plum jam are immediately, but gently presented. A prime example of Sonoma Coast Pinot Noir by the cool nature of the shrub red fruit aromas (bramble) alongside damp coastal forest notes and early summer blackberries. On the palate, an abundance of complex textures and weightiness, which coats the palate with the juiciness of ripe berries and with mouthwatering acidity. It sits on the palate assertively and pleasantly for a significantly long finish.

APPELLATION: SONOMA COAST

AGING: NEUTRAL PUNCHEONS &
STAINLESS STEEL

LENGTH: 5 MONTHS

ALC. BY VOL: 12%

CASES PRODUCED: 3000

CLONES: 115, 667, 777,
POMMARD, SWAN

WINEMAKER: JOSEPH RYAN

HARVEST DATE: 9.3.2022 / 9.27.2022

RIPENESS: 21.2 BRIX

