



2023

ROSÉ OF PINOT NOIR

HARVEST DATE SEPTEMBER 27, 2023	
BRIX AT HARVEST 22.5	TOTAL ACIDITY 8.5 G/L
ALCOHOL 12.3 %	рн. 3.04
CLONES PINOT NOIR 667 & 236	
BOTTLED 1.18.2024	RELEASE SPRING 2024
750 ML CASES 333	1500 ML CASES 50

WINEMAKING

In 2023, two clones were chosen from our estate Escolle vineyard: 667 & 236. The grapes were hand-harvested into small totes and transferred whole cluster directly to the press. In order to achieve the optimal chemistry, all potential blocks were sampled and the compiled acid and alcohol projected. Ensuring the perfect balance allows the distinct character of Escolle to shine through.

All lots were pressed to the first 120 gallons/ton, which allows for optimal fruit freshness and bright expression. The juice was settled overnight and then racked off, with fermentation finishing in 13 days. A small amount of Chardonnay vin clair from our sparkling program was blended back for added freshness and levity.