

THE 2020 VINTAGE

The 2020 vintage was a roller-coaster ride from the very beginning. Wide swings between early season heat then cool, wet conditions leading up to and during bloom resulted in a poor fruit set with small berries and small clusters. Overall, the crop was down about 50%, promising small volumes of highly concentrated wines with superior depth and balanced acidity. Then came the Labor Day wildfires bringing smoke throughout the Valley, but the impact of smoke on grapes varied significantly from site to site depending on proximity to the fires and local topographical features. In spite of everything, small amounts of beautiful wines could be made in 2020.

WINEMAKER NOTES: Our Estate Rosé traditionally comes from our oldest Pinot noir planting at Bethel Heights, own-rooted Wädenswil vines planted in 1977. Picked early, whole cluster pressed to avoid extraction of tannin, fermented cool in stainless steel with no malolactic fermentation, and voilà – a bright, refreshing wine that captures the essence of summer, with all the aromatic complexity of Pinot noir but with the lighter body of an elegant aromatic white wine.



2020 PINOT NOIR ROSÉ ESTATE GROWN

Fruit source: West Block Wädenswil clone, planted 1977

Harvest date: October 9, 2020

Grapes at harvest: Brix 21.1, pH 3.1, TA 7 gr/liter

Finished wine: Alcohol 13.1 %, pH 3.15, TA 6.8 gr/liter

Barrel aged 10 months in neutral French oak

Residual sugar 0.2%

Bottled unfined September 1, 2021

190 Cases produced

VINIFICATION: The fruit was whole cluster pressed and settled 72 hours prior to racking into its stainless steel fermentation tank. Fermentation was cool, never exceeding 58 degrees F and lasted for one month. The new wine was then racked to four neutral barrels and four stainless steel barrels for ten months without malolactic fermentation.