

SPELL

2013 Rosé

Vin Gris of Pinot Noir | Sonoma County



Produced from the Saignée (French for “bleed”) of the Pinot Noir. The juice for this wine is removed (“bled”) from each lot of Pinot Noir as it is being destemmed into the fermenter. It is transferred to a stainless steel tank which is maintained at 50 degrees F to promote a slow, cool fermentation that preserves the fantastic aromatics. Once the primary fermentation has completed (2-4 weeks after the last lot of Pinot Noir is processed) the wine is moved to a selection of neutral French oak and stainless steel barrels for another 4 to 8 weeks of aging before bottling in January.

A light salmon color, this wine yearns for warmer weather. Aromas of white strawberry, watermelon rind, and grilled white peaches fill the glass. Light on the palate, flavors of fresh spring strawberries and watermelon flow over the tongue. Bright acidity and a touch of minerality adds to a smooth, lingering finish. Serve chilled and drink now or over the next eight months.

Oak: 50% stainless steel, 50% neutral French oak

Harvest Dates: September 15 – October 2, 2013

Bottled: January 30, 2014

Alc: 14.2%

139 Cases produced | Released April 1, 2014

89 points | Stephen Tanzer’s IWC

(made from juice that was bled from the grapes’ must, so not a free-run pink wine): Very pale pink, unlike most examples of saignee rose, which are usually much darker in color. Delicate scents of strawberry, white flowers and dusty minerals, with a white pepper note adding spiciness. Dry and incisive in the palate, offering tangy red fruit flavors and a touch of bitter orange zest. Finishes on a tangy note, with very good persistence and sneaky power. I was surprised to see that this lithe pink wine is carrying 14.2% alch.

(JR)

89 points | Wine Spectator

10 Refreshing California Wines to Celebrate Spring

Crisp and zesty, offering a slight pink color and appealing flavors of spicy peach and watermelon. Drink now. 139 cases made. —T.F.