

2020 Rosé

Vin Gris of Pinot Noir | Sonoma County



The Vineyard

The Spell Rosé is 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 6 weeks of aging before bottling in February.

Tasting Notes

Presenting salmon-hued in the glass—much like the wonderfully lighthearted wines of Provence—this wine is a sight to behold. Like the great rosés of southern France, our 2020 vintage delivers gorgeous freshness and energy, making it equally at home in crystal stemware accompanying white linen table clothes, as on picnic blankets in the park. Tasting of the season's first watermelon, white strawberries, and Morello cherries, this wine is perfect to uncork alone or with friends, as an aperitif, or anytime of the day, without a twinge of guilt. Please enjoy early and often, as this wine is crafted to dazzle in its youth.

Vinification

Vineyards: Select Sonoma County Vineyards

Harvest Dates: October 1, 2020

Oak: 56% stainless steel, 44% neutral French oak

Bottled: February 25, 2021

Alc: 14.1%

130 Cases produced | Released April 5, 2021