



2021 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

Spell's first wine each vintage is always our Rose of Pinot Noir. 2021's edition of this wine presents a gorgeous salmon hue in the glass, tipping its delicate nature. Rose petals and Rainer cherry dominate the nose, early-season strawberries dance down the palate on a sizzle of acidity that will be complemented by a deep, ice-bucket chill. This wine screams for sunshine, oysters, and sea breezes. Sure to dress up the dinner table, or to embellish laughter poolside. Have a bottle on chill all summer long to celebrate even the simplest of occasions.

Vinification

Vineyards: Select Sonoma County Vineyards

Harvest Dates: September 13-30, 2021

Oak: 22% stainless steel, 78% neutral French oak Puncheons

Bottled: March 18, 2022

Alc: 14.1%

200 Cases produced | Released April 25, 2022