

2022 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

A stylish and sophisticated wine that shows off the flirt and bounce of 2022 while also exuding the elegance and poise that Spell's roses are defined by. True to the vintage, the wine pours a translucent ruby-hued pink, hinting at the vintage's playfulness. The nose entices with spring flowers and rose water, mingling with freshly cut red berries and a hint of savory spice. In the mouth, refreshing acidity arouses the taste buds. Strawberries, Rainier cherries, and watermelon crackle on the palate, providing the perfect accompaniment to all of summer's bounty.

Vinification

Vineyards: Select Sonoma County Vineyards
Harvest Dates: September 1—October 5, 2022
Oak: 50% stainless steel, 50% neutral French oak
Bottled: February 1, 2023
Alc: 14%

225 Cases produced | Released April 14, 2023