



## 2022 Rosé Santa Cruz Mountains

HARVESTED: September 8th, 2022

VINEYARD: Santa Cruz Mountains

SOILS: loamy clay

BOTTLED: February 2023, 95 cases

COMPOSITION: 100% Syrah

ALCOHOL: 12.5%

WINEMAKER: Andrew Vingiello

### VINTAGE NOTES

The 2022 vintage started with a chilly and dry winter although, fortunately, there had been considerable rainfall late in the previous year which helped saturate soils. Spring remained chilly and dry until late March when rains developed for a few weeks into April while warmer temperatures prompted an earlier budbreak. The continued severe drought had a predictable (and not bad) effect: the berries themselves were smaller, which generally means smaller crops, smaller clusters but concentrated, high-quality wines. The post-veraison period was warm but mostly moderated, until September when a heat spell set in. Fruit continued to develop evenly until reaching phenolic ripeness. Vintages of such magnitude generally deliver wines with great transparency to the vineyard.

### WINEMAKING NOTES

Grape clusters were hand-picked, sorted, and gently whole cluster basket pressed to a stainless steel tank. The juice was chilled and left to settle for 24 hours before racking clean to neutral barrels. Barrel fermented and rested in neutral barrels for 5 months before being lightly fined, filtered and bottled.

### TASTING NOTES

Medium-bodied with bountiful tart raspberry, strawberry and honey. Notes of orange zest, bergamot peel, and peach pit on the complex midpalate. The moderately long finish is heightened by sustained fruit notes and a clean mineral component of crushed stone. Bone dry and with assertive acid, this rosé is lighthearted enough to sip poolside and complex enough to be enjoyed over dinner.

### CELLARING

Enjoy now.