

RELEASED SPRING 2024

ROSE OF PINOT NOIR LOS CARNEROS 2023

100% PINOT NOIR • 238 CASES

OAK KNOLL FARMING • NAPA COUNTY



VINIFICATION:

NAPA-CARNEROS PINOT NOIR, NORMALLY RESERVED FOR SINGLE VINEYARD STILL RED WINES, IS THE SOURCE FOR OUR ROSE. THE GRAPES WERE HAND-HARVESTED AT NIGHT TO MINIMIZE THE EXTRACTION OF COLOR AND TANNIN. ONCE RECEIVED AT THE WINERY, THE GRAPES WERE WHOLE-CLUSTER PRESSED. WE CHOSE NOT TO CRUSH THE GRAPES PRIOR TO PRESSING IN ORDER TO EXERT MORE CONTROL AND LESSEN THE EXTRACTION FROM THE SKINS. THE RESULTING JUICE WAS COLD-SETTLED OVER NIGHT AND THEN RACKED CLEAN INTO A STAINLESS-STEEL FERMENTATION VESSEL. WE FERMENTED THE WINE COLD (50F) TO CAPTURE THE CRISP CLEAN-NESS AND PRESERVE THE FRUITY AROMATICS. WE AGED THE RESULTING WINE FOR 4 MONTHS IN NEUTRAL FRENCH OAK TO ADD SOME ADDITIONAL LAYERS OF STRUCTURE AND COMPLEXITY.

RYAN & TAYLOR'S NOTE:

WE LOVE BRIGHT, REFRESHING WINES AND FOR THIS REASON WE WANTED TO MAKE A ROSE AS ONE OF OUR FIRST RELEASES. MAKING A ROSE IS OFTEN AN AFTERTHOUGHT FOR WINEMAKERS HOWEVER, IT WAS IMPORTANT TO US TO FIND GRAPES IDEALLY SUITED FOR THIS STYLE OF WINE AND TO MAKE IT WITH INTENTION. A TRUE ROSE, DIRECT TO PRESS, PINOT NOIR, AND NOT A SAIGNEE OF A BORDEAUX VARIETY, THE STYLE OF WHICH IS MOST COMMONLY SEEN IN NAPA. WE LOVE THIS WINE FOR ITS STUNNING COLOR, NUANCES, AND ITS ENERGY

TASTING NOTE:

BONE-DRY. IT'S TIGHT, IT'S CRISP, IT'S INTRICATE AND IT'S REFRESHING. PLUMP AND JUICY RIPE STRAWBERRIES, SAVORY DRIED ROSE-PETAL, COLD SWEET CREAM AND OILY FRESH LEMON ZEST. DRINK IT WHILE YOU COOK AND WHILE YOU EAT (IF THE BOTTLE LASTS THAT LONG)

AT BOTTLING

(JAN 2024) • 13.28% ALC/VOL
FREE SO₂ 20 MG/L, • TOTAL SO₂ 79 MG/L
LESS THAN 1 G/L SUGAR (DRY)
TITRATABLE ACIDITY 5.87 G/L • PH 3.3

VINEYARD NOTES:

STEWART VINEYARD, LOS CARNEROS.
NAPA COUNTY.
REYES SILTY CLAY LOAM SOIL
ELEVATION ~SEA LEVEL
POMMARD CLONE



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