



BRIX AT HARVEST: AVG. 22.3°

pH: 3.24

TOTAL ACIDITY: 7.00 g/L

ALCOHOL: 13.2%

Martin Ray

VINEYARDS & WINERY

2022

ROSÉ OF PINOT NOIR

THE WINE

While always fresh and food-friendly, we strive to make a Rosé that is also complex, intended to be enjoyed all year. Lean and pure of fruit with brilliant high tones that highlight the expressive varietal.

APPELLATIONS

50% Sonoma County | 50% Monterey County

VINEYARD NOTES

Balanced by these distinct appellations, we blend our Rosé of Pinot Noir to be classic in style and defined by the diversity among the vineyards we source from.

VARIETAL COMPOSITION

100% Pinot Noir

VINTAGE NOTES

Vintage 2022 started early, with bud break in early March. Late spring cold weather, with much-needed precipitation, helped shape the season, in another record drought year. Premature summer warmth, with a record early harvest in late July. While the vintage was marked by incredible variation across each growing region, and low yields throughout, the wines are lively and fruit-forward with balanced tannins.

WINEMAKING NOTES

Harvested at low brix. Whole cluster, 100% free run with native yeast fermentation.

TASTING NOTES

Crisp and fruity, with wild strawberry, cantaloupe, zesty lemon, and kumquat. Intricately fresh throughout, with white nectarine and honeysuckle, a linear midpalate and lasting, vibrant salinity on the finish.

RELEASE DATE

January 2023