



2022 RHINEFARM ROSÉ

Sonoma Coast, Sonoma County

The warm weather essential

VINTAGE NOTES

The first half of the 2022 growing season in Sonoma was ideal, with plenty of early season rains and moderate temperatures throughout the spring and early summer. As the summer progressed, so did the heat, with multiple heat events intensifying as we progressed towards a multi-day heat spike around Labor Day. Thankfully, our organically farmed vines were prepared for this. With a deep connection to their surroundings through our holistic farming practices, these vines know when to shut down and save their reserves. Ultimately, the 2022 growing season ended with spectacular quality and lower quantity, which will lead to more concentrated reds and fuller bodied whites.

VINEYARD INFORMATION

Our Rhinefarm Rosé is crafted with fruit sourced from the Bundschu family's 160+ year-old Rhinefarm Estate Vineyard as well as our family-owned estate vineyard in northern Sonoma. The Pinot Noir grapes are primarily from Dijon and Heritage clones up to 40 years old grown at Rhinefarm on the southwest slopes of the Mayacamas Mountains, just eight miles north of San Pablo Bay. The terrain below 150 ft elevation features gently sloping Huichica clay loam soils with gravel deposits and cooler growing conditions that deliver minerality and focused acidity. The Sangiovese grapes are sourced from 12 year old vines grown in northern Sonoma Valley.

TASTING NOTES

Our Rhinefarm Rosé of Pinot Noir is a summer day in a bottle. The nose greets you with an aroma of flower petals, like walking through a meadow. Hints of watermelon, white nectarine and citrus lead to a more linear mid-palate. The wine is complemented by a zesty acidity that makes it perfect for pairing with fresh salads or light appetizers. This rosé is a perfect companion for warm weather and backyard get-togethers, a reminder of the simple pleasures of summer that can be enjoyed in every bottle.

COMPOSITION

90% Pinot Noir, 10%
Sangiovese

WINEMAKING

Hand-harvested
Whole cluster direct to press
0% Malolactic fermentation

ALC / PH / ACID

Alc: 13.9%
pH: 3.29
TA: 6.0 g/L

COOPERAGE

95% stainless steel
5% neutral oak

PRODUCTION

2,480 cases

PRICE

\$28.00