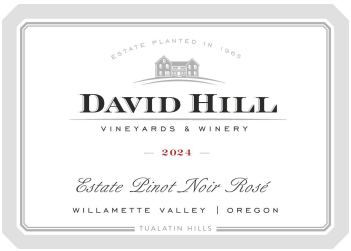


WINE
100% PINOT NOIR | DIRECT PRESS FERMENTATION AND AGED IN NEUTRAL FRENCH OAK
pH 3.30 | TA .56/100mL
VINEYARD
CRAFTED FROM 8 ESTATE CLONES
INGREDIENTS
LIVE CERTIFIED GRAPES, SULFUR, ORGANIC YEAST NUTRIENT, NATIVE YEAST

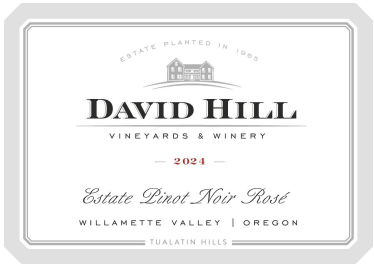
2024 Estate Rosé of Pinot Noir

Vintage Overview
Our 2024 Rosé of Pinot Noir has aromas of white raspberry and jasmine, while notes of pepper and washed river rock linger in the background. A salinity and refreshing tartness are complemented by fruit that carries through to a long and lingering finish. A touch of orange peel gives a subtle hint of texture. This rosé is approachable, yet complex. Lovely now and promising to be age-worthy.

In the Vineyard
The 2024 vintage was off to a cool and rainy start, with late bud break leading up to a cool weather pattern in June, bringing a dampness and foggy conditions. Gaining momentum, however, leading to a warm summer and fall, with no dramatic heat spikes, the vintage caught up by September. No weather related stress to the vineyard led to a nice natural ripeness, with all varietals able to be picked at their peak.

In the Winery
This rosé was intentionally crafted each step of the way, using a multi-barrel Solera system in the winemaking process. This unique blending method, where a new vintage is added to older vintages, continually rotating barrels as fermentation takes place, is widely used in making Sherry. The wine was aged in neutral French oak to give it a unique texture and put through malolactic fermentation to round out it's finish but maintain a refreshing acidity.

davidhillwinery.com



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