
TOPEL WINERY

2019 ROSÉ OF PINOT NOIR

RUSSIAN RIVER VALLEY

AROMA

Citrus blossoms, stone fruit, and subtle fraise des bois.

FLAVOR

Think Provence: Pronounced minerality is balanced by flavors of grapefruit, orange zest and rose water.

Showcases racy mouthwatering acidity.

VINIFICATION

Direct-to-Press! Gently pressed for a few minutes, 3 hours of skin contact to extract color, body, and slight refined tannin. Followed by a gentle press cycle and direct to stainless steel barrels. Patiently fermented at low temperatures to preserve nuance and aromatics. Bâtonnage post primary fermentation to improve mouthfeel.

CHEMISTRY

Alc: 13.0%

pH: 3.20

TA: 7.5 g/L

WINEMAKER'S NOTES

We could not be happier with the inaugural vintage of this single vineyard Rosé. The fruit surpassed all expectations on color, acidity, and quality. It speaks to the farming and cool terroir of this site.

This wine highlights why harvesting grapes (DTP) specifically for making Rosé leads to a better wine. It results in a better acid to brix balance, more purity, typicality, and a beautiful color.

