

*Catalina*



**Technical Details:**

**Production:** 110 Cases  
**Blend:** 100% Pinot Noir  
**Cooperage:** Stainless Steel  
**Release:** April 2022

## 2021 “The Princess” Rosé

**Vintage:** 2021

**Appellation:** Russian River & Alexander Valleys, Sonoma County

**Tasting Notes:**

The color is coral pink with distinct violet hues in the meniscus. Fruit aromas are delicate and begin with strawberry, Bing cherry and roses. Flavors are reminiscent of cranberry and pomegranate with hints of kiwi and lemon zest. There is a bright acidity on the palate, followed by a round, velvety texture. The finish is zesty, crisp, clean and refreshing, certainly inviting another glass. A santé!

**Food Pairings:** This Rosé is excellent with fresh sliced fruits, creamy cheeses, several appetizers, niçoise salad, scallops or with delicate fish courses such as trout or filet of sole.

**Vineyards:**

Our 2021 Rosé is a blend of 100% Pinot grapes from the Sonoma Coast appellation along with vineyards in Anderson Valley, Santa Lucia Highlands and Santa Rita Hills. Soils, including the Goldridge series, and macroclimates vary widely but add to the diversity of aromas and nuanced flavors. Several clones are represented including Dijon 114, 115 & 828, 2A, Pommard, Swan, Martini, Pezzoni, Calera, Flowers and the newer French ENTAV 777 & 677 clones.

**Vintage Notes:**

The weather in 2021 was semi-back-to “normal” with 16-20” of rain in the North Coast, normal being about 30”. Spring weather was good and berry set gave a “normal” crop. Summer weather was essentially warm with a few heat spikes. There was no rain at harvest, thus the season ended on a positive note.

**Fermentation & Aging:**

Three individual lots were fermented to dryness then blended to create this elegant, nuanced wine. Harvest commenced on September 10th and ended October 29th with the lots from Santa Lucia and Santa Rita. Harvest sugars ranged from 22.4° to 29.4° Brix, and the pH from 3.1 to 3.6. Total acids were excellent, averaging 7.3 g/L. After crushing the juice was left in contact with the skins for 48 hours then drawn off; the saignée process. Yeast was added and fermentation was 2 weeks at 58°F in stainless steel tanks to retain fruit and freshness. After racking and finishing, the wine was bottled on February 10, 2022.