

Wiley Dineyard

ANDERSON VALLEY Rosé of Pinot Noir

2021



## VINEYARD INFORMATION:

Straddling a naturally sculpted ridgetop above the fog line, just ten miles from the Pacific Ocean, Wiley Vineyard is situated in the famed "Deep End"—the relatively cool, westernmost portion of Anderson Valley. Resting at an elevation of 525 feet, this historic vineyard has a gentle slope, a Southeastern aspect and shallow Franciscan soil. Our Rosé is blended from five tons of Clone 37, 115, 538, 667, 777 and Pommard Pinot Noir, planted in 1982. This diversity in the vineyard contributes to the finished wine's vitality. Encircled by ridges sprinkled with conifers, this former homestead exemplifies the sublime beauty of Anderson Valley.

## 2021 GROWING SEASON:

Dry conditions at the start of the growing season in Anderson Valley were followed by mild weather. Following the cool early season, August heat accelerated ripening. I am fortunate to grow grapes in such close proximity to the Pacific Ocean and its moderating influence. The "Deep End" of Anderson Valley is a true cool-climate region. Grape yields were slightly lower than average and quality was very good in this vintage.

## WINEMAKER COMMENTS:

Whole cluster Pinot Noir grapes were gently pressed into a combination of used French and Hungarian oak barrels in the winery cold room and all of the lots were wild yeast fermented. The blend was assembled in November and the wine completed a partial malolactic conversion. Brilliant pale pink salmon hue, with effusive rose petal, hibiscus, and cherry blossom aromas. Signature peach and citrus tones came through nicely, with lemon curd, orange zest, and Cara Cara orange commingling with crisp strawberry, apricot, and melon flavors. Nice fullness on the front and midpalate as acidity hits mostly in the back of the palate, adding refreshing length to the finish. This Rosé is focused, fresh, and energetic.

VARIETAL:

100% Pinot Noir

APPELLATION:

Anderson Valley

HARVEST DATES: September 13, 2021

RELEASE DATE: February 14, 2022

ALCOHOL: 12.3%

PH:

3.12

TA: 7.1 g/L

BARRELS:

Fermented and aged for 3 months in used French and Hungarian oak

COOPERAGES:

Damy, Francois Freres, Kadar, Rousseau, and Taransaud

CASES PRODUCED: 1,756 6x750mL

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