



BRIVIUM

Wiley Vineyard

ANDERSON VALLEY
ROSE OF PINOT NOIR

2019



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 Pinot Noir is blended from 20 acres of vines planted to clones 37, 115, 538, 667, 777 and Pommard, planted in 1982. This complexity in the vineyard contributes to the finished wine’s intriguing spice notes and character. Encircled by ridges sprinkled with conifers, this former homestead exemplifies the sublime beauty of Anderson Valley.

2019 GROWING SEASON:

Favorable conditions at the start of the growing season - specifically bud break and flowering - in Anderson Valley were followed by uneventful weather throughout the year, save a small dose of late rain in May. Steady, even ripening allowed harvest to occur at precisely the right time, without any heat spikes. I am fortunate to be growing grapes in such close proximity to the Pacific Ocean and its moderating influence. Grape yields were above average and quality was exceptional in this temperate vintage.

WINEMAKER COMMENTS:

Pinot Noir grapes were gently pressed and wild fermented in a combination of neutral French and Hungarian oak barrels. A small amount of juice was also bled off the fermenters. The blend was assembled in December. The wine completed only a partial malolactic conversion. Brilliant light peach color, with rose petal, jasmine, honeysuckle, cherry, elderflower, and orange blossom aromas. The wine offers a soft entry and creamy mouthfeel enveloping the crisp citrus and stone fruit flavors, with balanced acidity that builds on the lingering finish.

VARIETAL:

100% Pinot Noir

APPELLATION:

Anderson Valley

HARVEST DATES:

September 24, 2019

RELEASE DATE:

February 21, 2020

ALCOHOL:

12.5%

PH:

3.3

TA:

5.9 g/L

BARRELS:

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

COOPERAGES:

Damy, Francois Freres, Kadar, Rousseau, and Taransaud

CASES PRODUCED:

1,000 6x750ml

BRIVIUM.COM

Brivium

Linguistic origin: Latin / Meaning: prize, reward, gift