

BRAVIUM

Wiley Dineyard

ANDERSON VALLEY
ROSE OF PINOT NOIR

2023



VINEYARD INFORMATION:

Wiley Vineyard was the first vineyard planted in Anderson Valley's renowned "Deep End," just 9 miles from the Pacific Ocean. This coastal site experiences cool median temperatures and rests at an elevation of 525 feet. The historic vineyard is planted on a gentle slope, with a Southeastern aspect, and shallow Franciscan soil. My Rosé of Pinot Noir is blended from 20 acres of vines planted to clones 2A, 37, 115, 538, 459, 667, 828, and Pommard, planted in 1982. This complexity in the vineyard contributes to the finished wine's generous fruit flavors and intriguing spice notes. Encircled by ridges sprinkled with redwood trees and conifers, this former homestead exemplifies the sublime beauty of Anderson Valley. I have been farming Wiley vineyard since 2018 and tend every vine with meticulous care.

2023 GROWING SEASON:

Favorable conditions at the start of the growing season in Anderson Valley were followed by a very mild growing season that harkened back to earlier times. Following the cool early season, August warmth accelerated ripening. I am fortunate to grow grapes in such close proximity to the Pacific Ocean and its moderating influence. Pinot Noir grape yields were typical and quality was excellent in 2023, a vintage that will be fondly remembered for years.

WINEMAKER COMMENTS:

Grapes are hand-picked at night to retain natural acidity and they arrive at the winery before sunrise, where they are gently whole cluster pressed. The juice is racked to used French and Hungarian oak barrels where wild yeast fermentation on the lees occurs. The wine is assembled and bottled in a careful manner after three months of elevage. Brilliant pink salmon color with pleasing aromas of rose petals, hibiscus, and violets. Sumptuous green tea and detailed pomegranate notes on the finish. Signature peach and citrus tones, with bright acidity and layers of delicate red berry flavors, with a touch of spice, make this vivacious Rosé of Pinot Noir a delicious, nascently complex wine.

VARIETAL: 100% Pinot Noir

CLONES:

Pommard, Swan, 2A (Wadenswil), 37, 115, 459, 538, 667, 828

APPELLATION: Anderson Valley

HARVEST DATES: October 5, 2023

RELEASE DATE: June 1, 2023

ALCOHOL:

11.7%

pH:

3.21

TA: 7.9 g/L

AGED:

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

COOPERAGES:

Damy, Francois Freres, Kadar, Rousseau, and Taransaud

CASES PRODUCED: 2,238 6/750 mL

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