

2009 Brut Rosé Nature Sparkling Wine

Olivet Grange Vineyard, Russian River Valley

Our 25th wedding anniversary in 2009 was the excuse for me to create the first Inman Family sparkling wine. Based on the success of our Endless Crush Rosé of Pinot Noir, which I first made in 2004, I thought it would be fun to carry on the rosé tradition and create a Méthode Champenoise version.

I brought our fruit up to Rack & Riddle in Hopland, CA to make use of their specialized equipment for sparkling wines. Having attended several seminars on sparkling production, and consulting with friends who have made some renowned sparklers in both France and California, I had very specific ideas on what I wanted to achieve. My goal was a fresh, complex brut with no extra sugar added in the final dosage - a Brut Nature. To achieve this I carefully crafted a Blanc de Noir base wine from the organically farmed OGV Russian River Valley fruit. When the wine was bottled prior to the second fermentation, I added 2% barrel aged 2009 OGV Estate Pinot Noir for added complexity and to tint the wine ever so slightly.

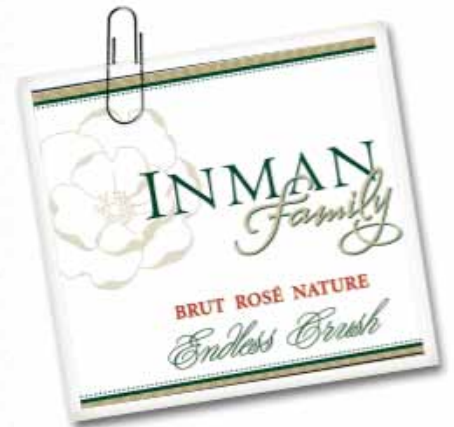
One hundred and thirty-eight cases of this wine were disgorged October 11th. This wine has a luscious mousse and a very fine bead. The colour is the palest of pinks. The nose has all of the hallmarks of Olivet Grange fruit, including hints of fresh citrus, strawberry, tart cherry and brioche, a bright core of acid along with a rich mouthfeel and long finish showing great minerality that leaves a clean, crisp palette impression. I see this not only as an aperitif, but as a serious food wine.

Tasting Notes

Aroma: Fresh citrus, strawberry, tart cherry and brioche

Color: Pale Salmon Pink

Flavor: Strawberry, watermelon, grapefruit, mineral



Wine Specs

Vintage 2009

Varietal Pinot Noir

Harvest Date September 2009

TA 0.8

PH 2.9

Disgorged October 13th 2011

Bottling Date April 5th 2010

Residual Sugar 0.8

Alcohol % 12