

## 2008 Rose of Pinot Noir "Endless Crush"

Olivet Grange Vineyard, Russian River Valley

The first time I had an elegant dry rosé wine was on a simple but romantic picnic with my husband Simon in Provence nearly twenty four years ago. Local cheese, bread, fruit, the fabulous, dramatic scenery and that Provençal wine with its delicate salmon pink color, crisp acidity and floral aromas forever linked in my mind rosé wines and al fresco dining with romance. In 2004, Simon and I harvested Olivet Grange Pinot Noir on September 1st which was our 20th wedding anniversary. To celebrate and mark the occasion I made a special rosé which called "Endless Crush".

Some rosés are made as a by-product of red wine by bleeding off (saigner) some of the juice early in the production process to create a higher ratio of skin to juice which will concentrate the resultant red wine. "Endless Crush" was not made in this manner. My intention from the start was to create a rosé separate from my Pinot Noir. Rosés made intentionally, rather than simply by drawing off the freerun juice, tend to have greater complexity and structure because the grapes are pressed.

Although our 20th anniversary and the original "Endless Crush" were made in 2004, I now make it every other year. This 2008 vintage of "Endless Crush" was made entirely from our organically grown Olivet Grange fruit; like that first rosé I enjoyed in France, this wine is a beautiful, pale, delicate pink and is dry, crisp, and refreshing.

### Tasting Notes

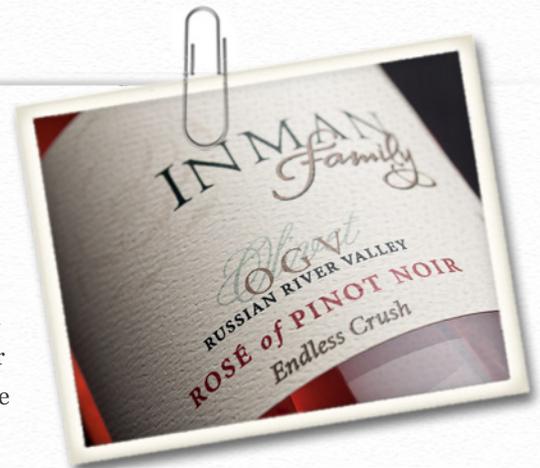
Aroma: Passionfruit, strawberry, guava, orange zest

Color: Pale Pink

Flavor: Mineral, orange zest, strawberry

### Winemaker Notes

The grapes were de-stemmed and left to cold soak in half ton macro bins for 2 hours. Occasionally, while processing Pinot Noir for my main Olivet Grange Pinot Noir, I would punch down the fruit to try and extract a little color from the fruit. The fruit was then moved to a Diemme press and pressed on a delicate white wine cycle. The juice was moved to tank for cold settling, racked and then inoculated for primary fermentation. The fermentation lasted 8 days and peaked at 67 degrees.



### Wine Specs

<b>Vintage</b>	2008
<b>Varietal</b>	Pinot Noir
<b>Harvest Date</b>	September 3rd
<b>Acid</b>	0.70
<b>PH</b>	3.70
<b>Aging</b>	Stainless Steel
<b>Bottling Date</b>	February 2009
<b>Residual Sugar</b>	0.07
<b>Alcohol %</b>	13.5