

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.

In the tradition of French Grower Champagne, this is a vintage dated, single vineyard, terroir driven sparkling wine, and as such, is a rarity in California Sparkling Wine production.

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. The cuvéé and press fraction (taille) were fermented separately. After blending the base wine, 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.

After twenty-nine months of bottle aging on yeast, one hundred and thirty-nine cases were disgorged September 5th 2012. 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.

Appellation: Russian River Valley

Fruit Source: Olivet Grange Vineyard

Tasting Notes

Color: Pale Salmon Pink

Aroma: Fresh citrus, strawberry, tart cherry and brioche

Flavor: Strawberry, watermelon, grapefruit, mineral

Production

139 cases, disgorged on September 5th 2012



Wine Specs

Vintage 2009

Varietal Pinot Noir

Appellation Russian River Valley

Vineyard Designation Olivet Grange Vineyard

Harvest Date September 2009

Bottling Date April 15th 2010

Disgorgement Date September 5th 2012

Fermentation Native

TA 0.8

pH 2.0

Residual Sugar 0.8

Alcohol % 12