



2016 OGV Estate Brut Rosé

Winemaker Kathleen Inman's goal is to create classic Brut Rosé that has elegance and balanced acidity while representing the tradition of méthode champenoise and the Olivet Grange Vineyard (OGV Estate) Pinot Noir signature. Soils are sandy loam with gravel in all profiles. The vineyard elevation is 90 feet, and is farmed organically. This blend incorporates Pinot Noir clones 114, 115, 777, and 667 planted to 101-14 and 420A rootstocks. The vineyard is dry-farmed except for fertigation of compost teas. In the vineyard, we do no leaf removal or green fruit drop, but we do remove lateral shoots.

Appellation: Russian River Valley, Sonoma County

Fruit Source: Olivet Grange Vineyard

Tasting Notes

Color & Mousse: Pale salmon pink, good mousse and very fine bead

Aroma: Mandarin orange, tangerine, dried and fresh strawberry, tart cherry and brioche

Flavor: Strawberry, citrus zest, watermelon, and a hint of raspberry and mineral

Winemaker Notes

We hand-picked into half-ton bins, getting the grapes to the winery before 9 a.m. Grapes were whole-cluster pressed with free run juice going to the cuvée. The cuvée and taille (the press fraction) were fermented separately. Only a small fraction of the taille was used in the assemblage.

The wine settled for 36 hours and was kept at 52° F to 54° F. We racked to a fermenter and began fermentation using Quartz yeast. Fermentation was carried out at 51° F until 2 Brix when we shut off the cooling to finish the fermentation. We settled the wine for 8 months on the lees before assemblage. Kathleen looks for aromatics, structure, and overall texture and balance. This is a single-vineyard sparkling wine made from one pick and one press, so options for blending were limited. The wine was tinted with 2% barrel-aged ML complete OGV Pinot Noir from the prior vintage. This tinting helps reduce bitterness or phenolics that could come from fermenting with color in the primary, and adds texture along with Pinot Noir character. Once blended, the wine cold stabilized. It was crossflow filtered and bottled with additional yeast and sugar. The wine received 11 months of aging on the lees. A 4 day mechanical riddling cycle was followed by disgorging. Dosage was 0.5g/L sugar dissolved in wine, not water, with no added SO₂.

Case Production: 226

VINTAGE
2016

VARIETAL
Pinot Noir

HARVEST DATE
August 17, 2016

TA
0.9

PH
2.9

AGING
98% Stainless Steel
2% French Oak

BOTTLING/DISGORING DATES
April 25, 2017
March 13, 2018

RESIDUAL SUGAR
0.5

ALCOHOL
12.0%

INMAN
Family