



2018 Endless Crush® Rosé of Pratt Vine Hill Pinot Noir

"The first time I had an elegant dry rosé wine was on a simple yet romantic picnic in Provence twenty five 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," explains winemaker Kathleen Inman. In 2004, she harvested Olivet Grange Pinot Noir on September 1st, which was her 20th wedding anniversary. To celebrate and mark the occasion, she made a special rosé - 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. The intention from the start was to create a rosé separate from our Pinot Noir. Rosés made intentionally, rather than simply by drawing off the free run juice, tend to have greater complexity and structure because the entire grape is used.

While Kathleen has been making rosé long before it gained the popularity it has today in the U.S., for the first time with this 2018 vintage, Inman has taken the passion for pinot and love for rosé even further with the release of three single vineyard Endless Crush® rosés. With these delicate and thoughtfully produced rosés, through careful picking times and stainless steel aging, Kathleen has highlighted the ability of rosé wines to truly capture their sense of place...

This young vineyard in the Laguna Ridge of Sonoma County's Russian River Valley has soils that remind one of a moonscape. It has some of the whitest soil in the region; it is very sandy Goldridge soil. The result is a very elegant rosé, bursting with stonefruit and minerals, reflective of the detailed farming of Jim Pratt and delicate winemaking of Kathleen Inman.

Appellation: Russian River Valley, Sonoma County

Fruit Source: Pratt Vine Hill, Russian River Valley, Sonoma County

Tasting Notes

Color: Pale Salmon

Aroma: Nectarine, honeysuckle, citrus, mineral

Flavor: Stone fruit, citrus, bright acidity, great length, clean finish

Winemaker Notes

The fruit was harvested by hand at night, and was destemmed and left to cold soak in half-ton macro bins for a few hours, 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 using a Provençal yeast strain. It aged in small stainless steel barrels on the lees until it was prepared for bottling. After cross-flow filtration, the wine was bottled under Stelvin closure. The wine was not fined and is suitable for vegans.

Case Production : 271

VINTAGE
2018

VARIETAL
Pinot Noir

HARVEST DATE
9/5

TA
8.2

PH
3.26

AGING
Stainless Steel

BOTTLING DATE
1/18/19

RESIDUAL SUGAR
0.06

ALCOHOL
13.9%

INMAN
Family