



## 2019 Endless Crush® OGV Rosé of 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.

This 2019 vintage of Endless Crush® OGV was made entirely from our organically grown Olivet Grange fruit; like that first rosé she enjoyed in France, this wine is a beautiful, pale, delicate pink and is crisp and refreshing.

**Appellation:** Russian River Valley, Sonoma County

**Fruit Source:** Olivet Grange Vineyard

### Tasting Notes

**Color:** Pale pink – reminiscent of a Maui sunset

**Aroma:** Wild strawberry, raspberry, watermelon, ruby red grapefruit zest, and subtle star anise

**Flavor:** Grapefruit driven medley of citrus, with strawberry and watermelon rind and hints of juicy, bright, zingy, acidity.

### Winemaker Notes

The fruit was harvested by hand at night, and was destemmed and left to cold soak for a few hours, then 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 stainless 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.

**Warning:** This wine may be addictive!

**Case Production:** 625

VINTAGE
2019
VARIETAL
Pinot Noir
HARVEST DATE
8/29/19
TA
6.3
PH
3.22
AGING
Stainless Steel
BOTTLING DATE
12/18/19
RESIDUAL SUGAR
0.03 g/L
ALCOHOL
12.0%

INMAN  
*Family*