



2023 Endless Crush 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 2023 vintage of Endless Crush® OGV was made entirely from our organically farmed Olivet Grange fruit; like that first rosé she enjoyed in France, this wine is a beautiful, pale, delicate pink and is crisp and refreshing. Indeed, of all the vintages to date, this 2023 Endless Crush has the subtlety, delicacy, and vibrancy which we prize in intentional rosés.

Appellation: Russian River Valley, Sonoma County

Fruit Source: Olivet Grange Vineyard

Tasting Notes

Color: Pale delicate pink

Aroma: Honeysuckle, fresh cut ruby red grapefruit, orange blossom, sweet strawberry and watermelon

Flavor: The palate begins with an intense ripe fruit and sweet floral expression echoing the nose with honeysuckle, fresh cut ruby red grapefruit, orange blossom, sweet strawberry and watermelon. The wine has refreshing acidity and is completely dry. This rose is elegant yet very playful on the palate as it concludes with a dry and pleasing hint of tannin on the finish.

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 in February 2024. 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: 455

VINTAGE

2023

VARIETAL

Pinot Noir

HARVEST DATE

September 2023

TA

6.2

PH

3.3

AGING

Stainless Steel

BOTTLING DATES

2/16/2024

RESIDUAL SUGAR

0g/L

ALCOHOL

12.8%

INMAN
Family