



2023 Brut Rosé

Winemaker Kathleen Inman's goal is to create classic Brut Rosé that has elegance and balanced acidity while representing the tradition of methode champenoise and the Olivet Grange Vineyard Pinot Noir signature style. Soils at the vineyard are sandy loam with gravel in all profiles. The vineyard elevation is 90 feet, and is farmed organically. There was no dosage in this sparkling wine. It is a Brut Zero, or Brut Nature.

Appellation: Russian River Valley, Sonoma County

Fruit Source: Olivet Grange Vineyard

Tasting Notes

Color: Pale salmon pink, excellent mousse, and very fine bead

Aroma: Fresh roses, raspberries, anise, and almond biscotti

Flavor: Granny Smith apples, raspberries, quince, and star anise

Winemaker Notes:

We hand-picked 4 tons of OGV Estate Pinot Noir into half-ton bins, getting the grapes to the winery before 7 a.m. Grapes were whole-cluster pressed with free run juice going to the cuvée.

The wine settled for 36 hours and was kept at 52 0 F to 54 0 F. We racked to a fermenter and began fermentation using Quartz yeast. Fermentation was carried out at 51 0 F until 2 Brix when we shut off the cooling to finish the fermentation. We settled the wine for 5 months on the lees before assemblage. The cuvée and taille (the press fraction) were fermented separately. Only a small fraction of the taille (or press cut) was used in the assemblage.

This is a single-vineyard sparkling wine made from one pick and one press, so options for blending are 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 fermentation, 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 en tirage. A mechanical riddling cycle was followed by disgorging on 16 December 2024. There was no dosage: this is a Brut Zero or Brut Nature.

Case Production: 210

VINTAGE

2023

VARIETAL

Pinot Noir

HARVEST DATE

September 2023

RESIDUAL SUGAR

0.1g/L

TA

6 g/L

PH

3.2 g/L

AGING

French Oak Barrels

BOTTLING DATE

February 2024

DISGORGED

December 2024

ALCOHOL

12%

INMAN
Family