

## Tasting Notes – Winemaker, John Duckett

## Trione 2022 Rosé of Pinot Noir

**Vintage:** 2022 looked like it was going to be year 4 or 5 of drought conditions with below average winter rains but some late spring rains came to the rescue and aided in canopy growth, which would become essential later in the summer. Late spring and early summer growing conditions were ideal although crop yields looked to be slightly lower than average. Harvest began for Trione on August 23<sup>rd</sup> with our first delivery of Russian River Valley Pinot. Harvest was off to a good start until California experienced an early September heat spike with consecutive record-breaking temperature days. Grape growers and winemakers were faced with the decision to hurry up and pick or wait until the plant recovered and began accumulating sugars again (which is about a two-week cycle from plant shut down to restart). Those that waited took the gamble that the raisened fruit and burnt leaves could be salvaged. Thankfully with the well-developed canopies protecting much of the fruit from sunburn and raisening, and early picking decisions made by Trione, we were able to get our full tonnages of excellent quality fruit. The cellar and vineyard crews will remember 2022 as a fast and furious harvest with 97% of Trione's fruit being crushed by September 17<sup>th</sup>.

Winemaking: The Pinot Noir grapes used for our Rosé were hand-harvested in the early hours of the morning, being treated as if a white wine were being made. The grapes were de-stemmed, and allowed to macerate on the skins for a few hours in order to extract the beautiful pink color Rosé is known for. After this period of maceration, the grapes were allowed to drain with only the highest quality free run juice being collected. The juice was cold settled and racked before being inoculated with a Burgundian yeast strain. Fermentation took place in neutral French oak barrels over a period of three weeks. The wine was allowed to age for a further four months in our barrel room before heading to the bottle.

Cases produced: 111

Alcohol: 13.1 percent by volume  $\mid$  TA: 7.1 g/l  $\mid$  pH: 3.43

**Tasting Notes:** Rosé is synonymous with spring and summer, when you are looking to break out the picnic baskets. This year's Rosé has aromas of fresh strawberries and raspberries. On the palate, you can find notes of fresh cream, citrus, and watermelon candy. Pair with your favorite charcuterie board and say hello to warmer weather.

"Three generations, five decades of farming, five ranches. Our family is deeply rooted in Sonoma County."