brick & mortar

2018 rosé sonoma coast

VINEYARD

The fruit for the 2018 Sonoma Coast Rosé is sourced from West Block. West Block is located in a cool, wind-blown area of Petaluma Gap in the Sonoma Coast AVA.

Planted in the early-90's to the Joseph Phelps clone of Syrah, this vineyard block is oriented east-west allowing even ripening during the long, extended growing season. The close proximity to the San Pablo Bay create a maritime climate that further accentuates the cool climate for Petaluma. The soils are derived from decomposed sandstone and shale, adding intense minerality and complexity to our Sonoma Coast Rosé.

VINTAGE

The 2018 vintage was a vintage about patience. From the onset of the growing season, there were beautiful, steady growing conditions with abundant rains in the early season and endless sunshine on the emerging buds through flowering. Cool night and warm days lead to a slow and lengthened ripening, creating greater fruit complexity with beautiful bright acidity. Syrah for our Sonoma Coast Rosé was harvested on September 26th at 18.0 brix.

WINEMAKING

This rosé was produced by way of lightly pressing Syrah directly to barrel. After letting the juice settle via gravity, we racked each barrel individually in order to maintain the different pressings. After a number of days, native fermentation commenced in a slow and cool manner. Occasional bâtonnage was employed to enhance mouthfeel and texture of the rosé, backing the racey acidity.

WINE

Our 2018 Sonoma Coast Rosé is based on Syrah from a cool climate vineyard site in one of the newest subregions of Sonoma, the Petaluma Gap. The Syrah brings a delicate aroma of white cherry, kafir lime and red apple, the palate is juicy and fresh with red raspberry and fennel. The wine finishes with a salty minerality and vibrant acidity.



TECHNICAL NOTES:

Blend: 100% Syrah AVA: Sonoma Coast Production: 245 cases Alcohol: 11.5% Release Date: March 15th, 2019