

2021

Susan's Saignée

Rosé of Pinot Noir

TASTING NOTES

The 2021 Susan's Saignée Rosé gives perfumed aromas of passion fruit, fresh strawberry and light guava. On the palate, this wine is both refreshing and giving, with bright and juicy flavors of white peach, nectarine and tropical passion fruit. Balanced acidity adds structure and length.

VARIETY	100% Pinot Noir	ALC/VOL	12.5%
CLONE	Pommard / 777	PRODUCTION	400 Cases
BARREL AGING	Stainless Steel, 3 months		
APPELLATION	Carmel Valley AVA		
HARVEST DATE	September 13, 2021		

THE VINTAGE

The 2021 vintage has proven to be another cooler growing season with modest yields but exceptional quality. The 2020/2021 winter brought below average rainfall to the Carmel Valley area and overall proved to leave the vineyards with little groundwater supply. Cool, even temperatures, during set allowed for the vines to establish a healthy crop. The season continued with mild temperatures and above average occurrence of fog, allowing for an extended hang-time on the vine. Harvest began with the picking of Pinot Noir and Chardonnay on the 2nd of September and ended with the harvest of the 2021 Estate Syrah on the 9th of October. Overall, quality is very high from the harvest with wines showing similarities to the 2018 and 2019 vintages. The vineyard continues to mature and complex with age and the results are more apparent in each subsequent year.

For more detailed information, please visit our website.

