

2024 Susan's Saignée Rosé of Pinot Noir

TASTING NOTES

The 2024 Susan's Saignée Rosé has bright aromas of candied peach ring and watermelon coupled with tart tropical fruit characteristics. The palate gives juicy passion fruit and rose petal notes with a clean finish of marine salinity. This wine is refreshing with balanced acidity, adding structure and length.

VARIETY	100% Pinot Noir	ALC/VOL	13.0%
CLONE	667 / 777 / Pommard / 115	PRODUCTION	300 Cases
BARREL AGING	Stainless Steel, 3 months		
APPELLATION	Carmel Valley AVA		
HARVEST DATE	September 9 th & 12 th , 2024		

THE VINTAGE

The 2024 vintage in Carmel Valley was marked by generally favorable and moderate weather conditions throughout the growing season. The year started with typical winter rainfall, which helped to replenish the soil moisture and set a solid foundation for the vines. Spring and summer were dry, with warm temperatures that allowed for steady vine growth and consistent ripening. Heat was moderate, avoiding any extreme conditions, which helped to set a modest but ample crop. Cooperative and mild weather facilitated even ripening and an on-time harvest. Picking began with Pinot Noir for the Reserve Jarman Sparkling Brut Rosé on August 26th and concluded with the Syrah on October 10th. Overall, agreeable weather patterns contributed to a harvest with vibrant fruit, fresh acidity, and good overall balance. The wines have excellent potential and are progressing very well in the cellar.

For more detailed information, please visit our website.

