

BRAVIUM

Wiley Dineyard

ANDERSON VALLEY Rosé of Pinot Noir

2020



VINEYARD INFORMATION:

Straddling a naturally sculpted ridgetop above the fog line, just ten miles from the Pacific Ocean, Wiley Vineyard is situated in the famed "Deep End"—the relatively cool, westernmost portion of Anderson Valley. Resting at an elevation of 525 feet, this historic vineyard has a gentle slope, a Southeastern aspect and shallow Franciscan soil. Our Rosé is blended from five tons of Clone 37, 115, 538, 667, 777 and Pommard Pinot Noir, planted in 1982. This diversity in the vineyard contributes to the finished wine's vitality. Encircled by ridges sprinkled with conifers, this former homestead exemplifies the sublime beauty of Anderson Valley.

2020 GROWING SEASON:

Favorable conditions at the start of the growing season in Anderson Valley were followed by mild weather. Following the cool early season, August heat accelerated ripening. I am fortunate to grow grapes in such close proximity to the Pacific Ocean and its moderating influence and am lucky to have been spared the impact of fires and smoke which affected so many other vineyards in 2020. Grape yields were lower than average and quality was good in this vintage.

WINEMAKER COMMENTS:

Whole cluster pinot noir grapes were gently pressed into a combination of used French and Hungarian oak barrels in the winery cold room and all of the lots were wild yeast fermented. The blend was assembled in December and the wine completed a partial malolactic conversion. Brilliant pale peach-pink hue, with effusive Herbes de Provence, rose petal, jasmine, elderflower, cherry, and orange blossom aromas. A mélange of crisp strawberry, peach, apricot, nectarine, and blood orange flavors. Zesty acidity is this wine's throughline as it finishes with invigorating salinity and refined minerality. This Rosé is focused, fresh, and energetic.

VARIETAL: 100% Pinot Noir

APPELLATION: Anderson Valley

HARVEST DATES: September 11, 2020

RELEASE DATE: February 14, 2021

ALCOHOL: 12.7%

PH: 3.3

TA: 5.9 g/L

BARRELS:

Fermented and aged for 3 months in used French and Hungarian oak

COOPERAGES:

Damy, Francois Freres, Kadar, Rousseau, and Taransaud

CASES PRODUCED: 907 6x750mL

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Bravium

Linguistic origin: Latin / Meaning: prize, reward, gift