

Wiley Dineyard

ANDERSON VALLEY Rosé of Pinot Noir

2022



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.

2021 GROWING SEASON:

The 2022 growing season will be remembered for its continuing drought conditions, uneven fruit set, and September heat and rain events. The small crop showed an elevated amount of natural acidity and fresh fruit flavors. I am fortunate to be growing grapes in such close proximity to the Pacific Ocean and its moderating influence. Grape yields were substantially below historical averages 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 November and the wine completed a partial malolactic conversion. Brilliant pale pink salmon hue, with effusive rose petal, hibiscus, and cherry blossom aromas. Signature peach and citrus tones, with lemon zest and Cara cara orange commingling with strawberry, apricot, and nectarine flavors. Nice fullness on the front and mid-palate as the acidity hits mostly on the back of the palate, adding refreshing length to the finish. This Rosé is fresh, vivacious, and delicious.

VARIETAL: 100% Pinot Noir

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APPELLATION: Anderson Valley

HARVEST DATES: September 16, 2022

RELEASE DATE: February 14, 2023

ALCOHOL: 12.1%

PH: 3.11

TA: 7.3 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: 1,753 6x750mL

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