

Belle Glos

In France, this wine is traditionally known as *oeil-de-perdrix*, which translates to 'eye of the partridge' and refers to its pink and copper color. My family has been making Pinot Noir in this style for over 40 years. Producing this wine requires a gentle hand and a readiness to press the juice quickly once it reaches the desired level of color. This is a bespoke Rosé where grapes were grown and harvested with the specific intention of making Rosé; not a Saignee Rosé, which can be a by-product of making red wine.

THE 2022 VINTAGE

The early winter period began with rainfall that was above average. In early January, a ridge of high pressure established itself over the Western United States which prevented rainfall until early April. In late April, the cold weather transitioned to very warm weather allowing the grapevines to rapidly grow for the next several weeks. As the vines were completing bloom and fruit set in early-June, several summer storms brought heavy rainfall across California which resulted in smaller berries. Summer finally arrived in mid-June and the weather throughout July and August was very dry and warmer than usual. The crop rapidly developed during this time and veraison began in early August. We started harvest in late August and completed in early September.

WINEMAKING

Straight after harvest, the fruit receives a whole cluster light press, skins are discarded, and we split the fermentation into seasoned French oak and stainless steel tanks. The stainless steel retains the primary fruit flavors and freshness in the wine while the neutral French oak barrels adds enough rich texture and light spice to beautifully complement the generous fruit.

Please enjoy this wine very well chilled. This Rosé is a great choice for outdoor occasions: picnics, lunch on the patio, or enjoyed on its own as an aperitif.

TASTING NOTES

2022 OEU DE PERDRIX BLANC DE NOIR

Sonoma County

Pastel pink with golden highlights, this wine has the classic 'eye of the partridge' color. Elegant and expressive on the nose with aromas of honeycomb, nectarine, grapefruit, and orange blossom. Flavors of white peach, green apple, strawberries, and lemon zest fill the palate with lively characteristics. This wine has a bright acidity that lingers though to a long-lasting, satisfying finish. Pair this wine with fresh shrimp ceviche or salmon served with roasted brussel sprouts.

Rather than being a by product of red wine, the grapes for this Rose were grown specifically with the intention of making a Rose Wine. The wine's delicate charm and intriguing complexity harmonize beautifully with bright berry flavors and a crisp refreshing structure.

JOSEPH WAGNER
OWNER &
WINEMAKER



WE DEDICATE THIS ROSÉ TO OUR FAMILY, FRIENDS AND COLLEAGUES WHO HAVE BATTLED CANCER. A PORTION FROM THE SALE OF THIS BOTTLE WILL GO TOWARDS ONGOING RESEARCH IN THE CURE FOR CANCER.