

HARTFORD COURT

ROSÉ OF PINOT NOIR Russian River Valley 2022

VINEYARDS & WINEMAKING

Our 2022 Rosé of Pinot Noir is produced exclusively from our estate Fog Dance Vineyard planted to Dijon 115 in the Green Valley of the Russian River Valley AVA. The wine is produced by gently pressing Pinot Noir grapes to avoid extraction of any color from the skins. The wine has a beautiful light salmon hue and brighter fruit characteristics because of this delicate approach.

The juice was fermented in small stainless steel tanks at cold temperatures to maintain bright fruit characters, with a small amount of the juice finishing fermentation in seasoned French oak barrels for a touch of richness and complexity.

TASTING NOTES

The 2022 Rosé has aromas reminiscent of strawberry, grapefruit, Mandarin orange, white peach along with delicate kiwi and floral hints. The fruit flavors lean towards ruby grapefruit and cranberry with a subtle mineral and refreshing acid component that brings complexity and a food friendly character to the wine. Enjoy our Rosé at cellar temperature (54°F) for maximum complexity or chilled on a hot summer day as an aperitif.

WINE STATISTICS

Oak:	Stainless steel fermentation, 52% finished in neutral
	French oak barrels
Yeast:	QA23
TA:	6.90 g/L
pH:	3.19
Alcohol:	12.8%
Cases Produced:	450

HISTORIC ACCLAIM

2021:	94 points	V.B., Wine Enthusiast, July 2022
2020:	94 points	V.B., Wine Enthusiast, June 2021
2019:	95 points	V.B., Wine Enthusiast, September 2020

