

2019 OEIL DE PERDRIX PINOT NOIR BLANC **SONOMA COUNTY**

"RATHER THAN BEING A BY-PRODUCT OF RED WINE, THE GRAPES FOR THIS ROSÉ WERE GROWN SPECIFICALLY WITH THE INTENTION OF MAKING A ROSÉ WINE. THE WINE'S DELICATE CHARM AND INTRIGUING COMPLEXITY HARMONIZE BEAUTIFULLY WITH BRIGHT, BERRY FLAVORS AND A CRISP, REFRESHING STRUCTURE."

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. We ferment part of the juice in French oak barrels, a technique which adds enough rich texture and light spice to beautifully complement the generous fruit. To preserve its crisp, clean aromas and flavors, we finished it with a twist-top. Perfect on its own as an aperitif, it also complements picnics on the patio and light dishes. Please enjoy this wine well chilled.

2019 VINTAGE

The 2019 growing season arrived after one of the coldest and wettest winters on record in California. Due to the solid winter rainfall, growth resumed in late March with uniform bud break and resulted in grapevine shoot growth that was vigorous and healthy. The period from April through June experienced very mild weather that was cooler than normal. Bloom and fruit set were uniform during this time and the developing crop was average. The weather in July and August was warm during the daytime, yet due to a constant marine layer of fog, the evenings were colder than normal. The crop matured uniformly with good acid retention complemented by nice flavor expression in the fruit, which was harvested in late September.

TASTING NOTES

Blush pink with golden hues, this wine has the classic 'eye of the partridge' color. Fragrant and expressive on the nose, with aromas of sweet strawberry and honeydew followed by notes of tropical passion fruit, guava, and hints of kiwi. Flavors of tart raspberry and juicy white peach fill the palate with hints of fig and vanilla. This wine has bright acidity that lingers through to a long-lasting, satisfying finish.

A PORTION OF THE PROCEEDS FROM EVERY BOTTLE SOLD WILL GO TOWARDS ONGOING RESEARCH TO FIND A CURE FOR BREAST CANCER. EACH YEAR, JOE PERSONALLY SELECTS THE MOST WORTHY CHARITIES TO AID THIS CAUSE.

