

# Belle Glos

In Burgundy, a Rosé of Pinot Noir is traditionally known as *oeil-de-perdrix*, which translates to 'eye of the partridge' and refers to its coppery pink hue. My grandfather started making a Rosé in this style over 40 years ago. 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 the grapes are grown and harvested with the specific intention of making a Rosé; not a Saignee Rosé, which is a by-product of making red wine.

## THE 2020 VINTAGE

The 2020 growing season followed a very mild and dry winter for California with rainfall that was 50% below normal. In March, bud-break occurred uniformly and following some much-needed late spring rainfall, the grapevine canopies were healthy and average in size. With very warm weather from May through early June, bloom and fruit set happened quickly, and the resulting crop was lighter than average. While the daytime temperatures were warmer than normal throughout the summer, the marine layer kept temperatures cool. Due to the warm and dry season, the light crop quickly ripened in a uniform manner. We found the flavor development to occur earlier than normal with nice acidity and harvested the fruit in the middle of August.

## WINEMAKING

Straight after harvest, the fruit received a whole cluster light press, a 48 hour cold settle, then 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 add a rich texture and light spice to beautifully complement the generous fruit.

Please enjoy this wine well chilled. Finished with a screwcap to preserve the crisp, clean aromas and flavors, it is a great choice for outdoor occasions: picnics, lunch on the patio, or enjoyed on its own as an aperitif.

## TASTING NOTES

### 2020 OEIL DE PERDRIX BLANC DE NOIR

#### *Sonoma Coast*

Salmon pink with golden highlights, this wine has the classic 'eye of the partridge' color. Bright and expressive on the nose, with aromas of honeysuckle, Asian pear, and Fuji apple followed by notes of vanilla and orange blossom. Flavors of grapefruit, tangerine, and lemon zest fill the palate with lively characteristics. This wine has nice acidity with a light but satisfying finish. Pair this wine with a pork chop with an apple chutney, fig and goat cheese pizza, or butternut squash ravioli with mascarpone sauce.

*"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."*

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.