

# DARMS LANE

*Napa Valley*



## 2023 ROSÉ OF PINOT NOIR, NORTH COAST

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VINEYARD: The 2023 Rosé of Pinot Noir is sourced from two North Coast vineyard sites.

APPELLATION: North Coast

GROWING SEASON NOTES: A slightly cooler spring and some rain in March and April made for a late budbreak and long flowering. With more moderate temperatures in the summer months, and not many heat spikes, there was an extended and growing season which allowed the fruit to hang on the vine longer for good concentration. Crop size was close to average in the Pinot Noir yielding wines of nice flavor intensity and concentration.

HARVEST DATE: September 21 and October 11

VARIETAL: 100% Pinot Noir

WINEMAKER: Brian Mox

WINEMAKING NOTES: 5 months in neutral French Oak. Juice was drawn off the Pinot Noir skins from three different lots about 3 hours after crushing to obtain the light pink color. The juice was barrel fermented. The wine was kept in the barrel after fermentation and aged sur lie with barrel stirring for three of the five months of aging before bottling in March.

TASTING NOTES: The Rosé offers aromas of bright red fruits, and citrus blossom. The palate exhibits flavors of strawberry, tart cherry, and citrus blossom and white peach. The wine has a lighter body with refreshing acidity, and a light creamy texture leading to a lingering finish. Dry and not sweet, it is perfect for those light summer dishes. We hope that you enjoy!

PRODUCTION: 96 cases

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