

Vineyard and Winemaking

We reserved a block of fruit at the Yellow Rose Vineyard for our 2019 Valdiguié. We proudly use this vineyard for our award-winning Rosé. A far warmer growing season allowed us to pick the fruit for our Valdiguié a few weeks earlier than last year on October 16, 2019. At the winery we destemmed the fruit to 3 T-Bins. We inoculated with Rhone yeast and the fruit was punched down twice daily during the ensuing fermentation. After approximately 3 weeks the grapes were pressed directly to barrels. Our 2019 vintage was aged for 4 months in barrel, 33% of which was new French oak, prior to being gently filtered and bottled to a limited 154 cases.

Tasting Notes

Opens with vibrant notes of dried strawberry, ripe raspberry, blackberry patch, and hints of tobacco spice, sweet herbs, cedar, and vanilla spice. The fruit forward palate envelopes with juicy cherry, pomegranate, endless berry notes, and a refreshing long finish. Tasting beautifully, enjoy our Valdiguié now and over the next 2-4 years.

Chemistry at Bottling

Bottled: February 21, 2020

Alcohol: 13.0%

pH: 3.55

Acid: 6.8 g/L

Residual Sugar: 0 % dry