



Calstar Cellars

2023 Rosé of Pinot Meunier

Russian River Valley, Sonoma County

Appellation Profile

The 2023 growing season in the Russian River Valley was notably cooler and wetter than previous years, resulting in a delayed harvest and promising exceptional quality for the vintage. The extended hang time and cooler temperatures have allowed Pinot Meunier grapes to develop intense aromatics and maintain high levels of acidity, which are crucial for producing a Rosé with depth and freshness. The wet winter and cool summer have fostered healthy vine growth, providing excellent canopy protection for the grapes and leading to a balanced and vibrant fruit profile in the wines.

Winemaker's Notes

The 2023 Rosé of Pinot Meunier dazzles in the glass with a luminous, pale coral hue that captures the essence of a serene dusk. Aromatically, the wine is a celebration of spring, bursting with fragrant notes of wild strawberry, pink grapefruit, and a hint of peach blossom. Delicate nuances of wet stone and a fresh herbal quality reminiscent of tarragon and mint add layers of complexity, inviting the first sip.

Upon tasting, the wine delivers on its aromatic promises with a lively and nuanced palate. The core of the wine is defined by a crisp acidity that enlivens the succulent flavors of red currant, pomegranate, and a touch of blood orange. The cooler growing season has imparted a pronounced minerality to the wine, presenting a flinty edge that seamlessly blends with the fruit's natural sweetness.

The finish is clean and refreshing, with a subtle saline quality that echoes the wine's mineral backbone, leaving a lingering taste of citrus zest and a desire for another sip. This Rosé's elegance and balance make it a versatile companion to various culinary delights, from light summer salads and seafood dishes to more robust flavors like grilled chicken or pork.

The 2023 Rosé of Pinot Meunier from the Russian River Valley stands as a testament to the unique challenges and rewards of the vintage. Its intricate balance of fruit, acidity, and minerality showcases the exceptional potential of the region for producing Rosé wines of complexity and distinction. Enjoy it in its youth to capture the vibrant fruit character, or allow it to age gracefully for a year or two to reveal a more rounded and textured expression.

AVA

RUSSIAN RIVER VALLEY

HARVEST DATE

10-16-2023

FINISHED PH

3.25

FINISHED TA

6.95

ALCOHOL

14.1

FERMENTATION PROGRAM

80% Stainless Tank, 20% in neutral
bbl. Dry with no Malo/Lactic
Fermentation

CASES PRODUCED

120

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