

# DARMS LANE

*Napa Valley*



## 2019 ROSÉ OF PINOT NOIR, NORTH COAST

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**VINEYARD:** The 2019 Pinot Noir is sourced from two properties: one in Carneros and one in the Russian River Valley farmed by Dutton Ranch.

**APPELLATION:** North Coast

**GROWING SEASON NOTES:** Even with moderate winter temperatures, the abundant winter rains during the winter months of 2019 helped push bud break to a more normal end of March beginning of April for the Carneros and Russian River Valley Pinot Noir we use for the Rosé. Even with a little unsettled weather in mid-May, flowering and fruit set gave us a near average sized crop. The weeks of summer were sunny and warm in the afternoons with slightly more foggy mornings than typical. The lack of the heat spikes that we can experience in a typical August and September allowed for ideal ripening and extended hang time when appropriate. Many aspects of the 2019 vintage reminded us of the stellar 2018 vintage, but with a smaller crop and fruit characters that were fresher with more vibrant acidity. Two exciting vintages back to back.

**HARVEST DATE:** Carneros on September 12<sup>th</sup>-and Dutton Ranch Goff-Whitton on September 20<sup>st</sup>

**VARIETAL:** 100% Pinot Noir, 68% Napa Carneros and 32% Russian River Valley

**WINEMAKER:** Brian Mox

**BARREL AGING:** 6.5 months in neutral French Oak. Juice was drawn off the Pinot Noir skins from three different lots about 24 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 six and a half months of elevage before bottling.

**TASTING NOTES:** Aromas of strawberry and cherry with notes of jasmine and honeysuckle. The Rosé has a medium body with refreshing acidity and a light creamy texture. On the palate, flavors of strawberry, cherry with hints of melon and citrus lead to a lingering finish of red fruit and melon. Delicious on its own as an aperitif, will pair well with your grilled summer meals and salads.

**PRODUCTION:** 74 cases

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