



2018 CRU ROSE



Harvest Dates: September 13 – October 8, 2018

Barrel Age: 5 months, 50% used French Oak,
50% stainless steel

Cooperage: Saury Immersion, Ermitage Steam Bent,
Orion Neptune, Quintessance Opaline

Bottling Date: March 13, 2019

Alcohol: 13.5%

Release Date: Spring 2019

Cases Produced: 226

“Wine is made in the vineyard” serves as the philosophy for Keith Emerson, Director of Winemaking at Vineyard 29, and is the guiding principle behind our CRU wines. From site selection to crop yield to harvest planning, each farming decision is made with the final blend in mind. Keith’s deliberate and detail-oriented winemaking results in elegantly composed wines that depict the best of Napa Valley.

The 2018 growing season began with a mild, beautiful Spring which extended flowering and provided ideal conditions for berry set, thus yielding uniform grape clusters. Temperatures were warm and steady throughout the summer, with very few heat spikes or dry wind patterns which were quite impactful during the 2017 growing season. The 2018 harvest began approximately two weeks later than the previous few vintages and it continued until the end of October. There was a minor rain event on October 2nd and 3rd but it did not negatively impact grape quality. It simply provided a break in the harvest as we allowed for a few dry out days before resuming the harvest. This long, drawn out, bountiful harvest yielded beautiful, dense, concentrated wines with intense color and a unique freshness to them.

Light salmon-colored. Bright red raspberry, strawberry, kiwi and tangerine rind fill out the aromatic profile of this fresh, zesty, delicious rose. The texture is soft and the fruit is lifted on the palate with a well-integrated, slight creaminess as a result of weekly barrel stirring. Balanced acidity and bursting fruit flavors throughout, refreshing and precise on the finish.