



2020 CRU ROSÉ



Harvest Dates: September 10 – October 6, 2020

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

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

Bottling Date: March 9, 2021

Alcohol: 13.5%

Release Date: Spring 2020

Cases Produced: 150

“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.

As a result of the dry and temperate winter, the 2020 bud-break began a few weeks earlier than average. Spring did not bring much relief for growers in terms of water supply and irrigations were started early and continued frequently throughout the growing season. The vintage will forever be remembered by the August 14th extreme heat wave followed by and unprecedented round of over 11,000 lightning strikes across Northern California over a 36 hour period. The rest of the growing season and resulting harvest was more like an action packed movie than grape growing or winemaking. We came together as a team, however, and worked extremely hard, at times in dangerous circumstances, to produce a portfolio of beautiful, well-balanced, meticulously-crafted 2020 Vineyard 29 wines.

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.