



2022 CRU ROSÉ



Harvest Dates: September 1–19, 2022

Barrel Age: 4 months, 100% used French oak

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

Bottling Date: February 8th, 2023

Alcohol: 13.8%

Release Date: February 2023

Cases Produced: 360

THE VINEYARD “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 VINTAGE The 2022 growing season began in early March following a few wet winter months, which set the stage for an excellent bud-break. Timing was in-line with the five-year average, and warmer temperatures during the last week of February helped to push smooth development across the valley. April was a bit cooler than average, and some vineyards had to be protected from potential frost damage, but things warmed up in May providing adequate conditions for bloom and fruit set. The summer months of the growing season were remarkably consistent with warm days and cool nights—a perfect diurnal weather pattern for flavor development and bright acidity. During Labor Day weekend, an unprecedented period of triple digit highs shocked the valley—nine days straight of triple digits. Several vineyards were harvested during or soon after the heat wave while others held strong into the first two weeks of October, when the last of the fruit made its way to the winery. Much of the late ripening fruit came from the Rutherford and Oakville areas.

THE WINE Enticing aromas of fresh rose petals, tangerine rind, and bright red fruits lead to an inviting entry filled with plump red raspberries, juicy strawberries, Kaffir lime, and ripe kiwi fruit. The neutral French oak barrel fermentation and subsequent 4 month aging provides a slight yogurt-like texture, which is balanced by mouthwatering acidity and firm structure. This limited production, meticulously crafted Napa Valley Rose finishes long and drawn out with a persistent, fruit-forward finish. In two words, fresh and zippy. In one word, delicious.