



APOLLO'S FOLLY
ROSÉ OF PINOT NOIR
2022

2022 VINTAGE

The 2022 vintage was ushered in with an abundance of shared optimism throughout the Napa Valley. Even though drought conditions continued throughout the winter, the growing season began just as anticipated. An early and even bud break transitioned into springtime bloom and on to early summer veraison. Clusters continued to ripen at a leisurely pace during the summer until a sustained heat spike arrived on Labor Day weekend. Record heat finally gave way to some unexpected rainfall, slowing down the ripening process and putting harvest back on hold for a few days. Seasonal weather returned by mid-September allowing the grapes to hang on the vine a bit longer and harvest at ideal ripeness.

TASTING NOTES

Bright strawberry, raspberry, persimmon, and Asian pear aromas lift out of the glass. A juicy palate entry is filled with summer fruit flavors of ripe berries, honeydew melon and wild strawberry. Bright acidity supports a complex medley of juicy fruit, subtle minerality and sweet Meyer lemon. Luscious summer fruit, a bit of spice and grapefruit are wrapped around a sweet core of creaminess likely a result of keeping the lees suspended during fermentation and aging. The charming finish is bright and refreshing with a zing of acidity.

WINEMAKER NOTES

- Picked at lower Brix, in classic Provençal style
- Whole cluster, direct to press upon arrival at the winery
- Slow, cool fermentation to preserve the lively aromatics
- Fermented and aged sur lie in a combination of stainless steel and neutral oak barrels for rich mouthfeel and body
- Bottled in December to capture the bright fresh fruit and crisp acidity

Vintage: 2022

Appellation: Napa Carneros, Napa Valley

Varietal: 100% Pinot Noir

Alcohol: 14.1%

Fermentation: 75% stainless steel barrels and 25% neutral French oak barrels

Production: 400 cases

