

NAIDU

2022 Rosé of Pinot Noir - Sonoma Coast



TECHNICAL NOTES

Vintage - 2022

Alcohol - 13.8% by volume / pH - 3.2% / Acidity - 7.4

TASTING NOTES

This is yet another well-rounded and refreshing Rose with aromas of strawberry and rainier cherry. The gorgeous pale pink hue is inviting, and the wine's acidity pops upon entry to the palate with flavors of cranberry, fuji apple, and a hint of pine needles leading to a tart finish. Produced from sustainable Sonoma Coast vineyards, this wine is fresh, lively & ready to drink!

TERROIR

The grapes were sourced 75% (clones 115 & 777) from Naidu Estate Vineyard and the remaining 25% (clone 23) from Marshall Ranch Vineyard, less than a mile away. 2022 was a nice and smooth vintage with moderate weather. This led to longer hang time and flavor development. Drought conditions promoted a smaller than average crop, but fruit quality was very high overall.

CRAFTING INSIGHTS

The wine was fermented and aged for five months in neutral French Oak barrels. We blocked malo-lactic fermentation to preserve acidity and freshness. Minimal sulfur was added to prevent oxidation.

BRAND STORY

Owner and founder Raghni Naidu is committed to creating wines that are always limited production and high quality with a focus on terroir. Her family name, Naidu, bears the label to convey the essence of what her unique immigrant family's values and beliefs stand for - the freedom to create one's own path by following your dreams and passion with an immense amount of hard work, perseverance, and grit.

Retail Bottle Price - \$29.99

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