

RELEASED SPRING/SUMMER 2023

## POST FLIRTATION ROSÉ NV no. 2

53% Carignan, 47% Colombard  
California · 729 Cases



### TASTING NOTE

2022 brought a ripe opportunity to craft our classic Post Flirtation Rosé with a co-ferment of red and white grapes. As usual, this fruity friend doesn't fail to delight with subtlety and substance.

### VINEYARD

Carignan and Colombard from Ricetti Vineyard, Redwood Valley, Mendocino County; planted in 1948; dry-farmed (non-irrigated), certified organic vineyard; gravelly loam soils

### VINIFICATION

Direct-to-press Colombard was settled overnight and then racked off gross juice lees into a stainless steel tank. Carignan harvested a few days later, whole clusters were loaded into the press, briefly tumbled, and then left to macerate on skins overnight before pressing the following morning. The pressed Carignan juice was then racked into

the just-fermenting Colombard tank to begin co-fermentation. Fermented completely dry and racked off heavier lees at the end of fermentation. Aged in neutral vessels for 6 months before bottling. Unfined. Unfiltered. Sediment expected.

### MARTHA'S NOTE

New for '22: a co-fermentation of Ricetti Carignan and Colombard! In 2017 we began working with Pamela and Tom Ricetti and their multigenerational old vine, dry-farmed family vineyard in Mendocino County's Redwood Valley, and each year their efforts hold a special place in our cellar. During the 2022 harvest, Esther Mobley wrote a thoughtful article featuring the Ricettis and explained how frost, fire, and climate change's boom-bust swings makes the (already!) challenging work of organic farming "a really tough gig," as Pamela put it. One thing we've learned in these seasons of change is to let nature lead, a point well taken when harvesting fruit in the mixed rows of the Ricetti's 1940s-era Carignan and Colombard vines. Typically we don't shy away from a few clusters of white grapes clusters going into the red grape harvesting bins (white grapes adding an extra burst of acidity), but this year we went full force—allowing nature to lead the way—with a roughly 50/50 split of red and white grapes, grown in neighboring rows and then fermented together as one. This result is every bit a Post Flirtation Rosé: playful yet serious, food-friendly, and best shared with those who seek beauty and harmony in our ever-changing environment.

### AT BOTTLING

(February 2023): 12% alc/vol · Free SO<sub>2</sub> <2 mg/L, Total SO<sub>2</sub> 10 mg/L

*Martha Stoumen*



All of our wines are fermented with native yeast and bacteria, are vegan, and have no additions beyond minimal effective sulfites for some wines, as listed.