

HIRSCH VINEYARDS

2023 Hirsch Rosé of Pinot Noir

Our intention in making a rosé at Hirsch Vineyards is to capture the character of Hirsch Pinot Noir, in rosé form. It is a true Hirsch wine, and a new lens into our site.

Serious rosés are made from serious fruit, and this wine is no exception. Made with 100% Hirsch Pinot Noir grapes, we pulled from four of our vineyard blocks to craft this wine. The grapes were harvested at close to the same time we pick for red Pinot Noir, ensuring a complete ripeness profile in the final wine. The grapes were destemmed and macerated overnight, before being pressed. The juice was barreled down into oak barrels for fermentation, with no added yeast or stirring. Approximately 29% new oak was used.

After approximately ten months in barrel, the wine was bottled. It was then aged in bottle for another ten months before release.

This winemaking process is very similar to how we make our Estate Chardonnay, and quite unusual for rosé. The long, natural fermentation in barrel, combined with extended lees aging, has resulted in a wine with great depth and personality.

TASTING NOTES: The color is a gorgeous flamingo pink. The nose is a delight, with subtle notes of peaches, orange blossom, citrus zest and honeydew melon. The palate is savory, with a core of fruit that is both concentrated and lively. This is a structured, textural wine, enlivened with a juiciness that evokes watermelon agua fresca. Altogether a deeply pleasurable wine to drink, yet still possessing complexity and refinement.

SERVICE NOTES: We recommend opening this wine 30 minutes before drinking. Serve cool but not cold. We recommend chilling the wine to 50 degrees and allowing it to warm up in the glass.

Production: 358 cases

Blocks:	NOVY	33%
	9A	59%
	4-EXT	8%

Bottling date: August 2024

New oak: 29%

Alcohol: 12.4%

