



B. Kosuge Wines

2022 Carneros Rose of Pinot Noir

In 2022 for the first time my Rose is comprised of mostly whole cluster pressed Pinot Noir juice, augmented by some saignee. This has changed the character of the wine a bit, although not as much as I thought it would. Broadly speaking, whole cluster pressed juice gives a leaner, more "white wine-like" style of Rose, while saignee give a slightly richer result. In my case, the saignee rose I have been making for many years is on the leaner, brighter end of the spectrum of saignee rosés, and the 2022 is not terribly different. Even the color, which I expected to be paler, is similar to past vintages. My plan is to continue to use a combination of the two methods so if you like the 2022 there will be more where that came from!

The winemaking for my rosé continues to be super simple, bordering on benign neglect. I put it in neutral barrels and let it ferment, with no additives or intervention other than to check on the progress of fermentation and perhaps give it a little air to keep the yeast happy (I use a fish tank pump for this, which looks pretty silly but works like a charm). As has been the case for the last several years, there is about 15% Gamay in the wine, which lends a little acidity and tension to the wine. I'm quite pleased with the 2022, it has a nice combination of Pinot Noir fruitiness and Gamay tartness, with just enough extract from the saignee portion of the blend to give it a really nice mouthwatering juiciness in the middle. The 2022 vintage yielded 5 barrels, or 125 cases.

Bottled Feb 6 and released March 1.