



B. Kosuge Wines

2017 Carneros Rose of Pinot Noir

2017 was a heck of a year. Flood, then heat, then more heat, then fire. Hardly what you'd ask for if you could control the weather during the growing season. But, as with much in life, timing was everything in 2017 and Pinot Noir, Chardonnay and the other early varieties seemed to be in the right place at the right time to sail through the crazy weather with very few problems.

You can tell more than you think about the 2017 wines by tasting the Rosé. Like the 2016, it has just a touch of tannin, just enough to give it a little zip on the palate but not enough to make it harsh. Acidity was high this year too, which for Rosé is a very good thing. And color, at least at the Shop in Carneros, was good this year, perhaps better than the last couple of years. That shows in the Rosé as well, which is slightly darker than the last several years.

As usual, there is a small amount of Gamay in the Pinot Noir Rosé. By itself, the Gamay juice is pretty tart. Add it to the softer, fruitier Pinot Noir juice and it adds a jolt of energy to the wine. I've blended Gamay into the Rosé every year since 2015, and the wine is better for it. I've also gotten increasingly "minimalist" regarding finishing the Rosé. No fining, not even any stabilizing. Because of this, the wine has a barely perceptible haze—this is from protein—but in exchange for this, the flavors and aromas are as expressive as they can be. Wine always seems to taste best just before you start to get it ready to bottle—I figured I'd leave it alone as much as possible this year.

100 cases this year. \$18 per bottle.