



## *B. Kosuge Wines*

### **2018 Carneros Rose of Pinot Noir**

Compared to 2017, 2018 was a very easy year to be a grapevine in Carneros. The winter of 2017-2018 was normal (although there was an unusual dry spell in the middle of it), timing of the season was normal (not early, not late). We had a few heat spikes during the summer but not enough to unduly stress the vines and the weather leading up to and during harvest was mild and forgiving, almost abnormally so.

My Rosé should be called a Vin Gris, since it's made from juice bled off from red fermenters. But whatever you call it, this wine is often an interesting preview to the more serious wines from any given vintage. Although Rosé winemaking has a different end point than red winemaking (Rosé minimizing extraction from the skins, Red Wine deriving its character from the skins, for example) the nature of the flavors--the expression of the vintage, if you will--is apparent in both.

At this stage, the 2018 wines seem to be pretty energetic, maybe a bit more than the 2017s. Not as vibrant as 2016, I would guess. The 2018 Rosé is pretty lively and tart on the attack, possibly a bit less fruity than the 2017 and more on the mineral end of the spectrum. The color is a very pale pink, and the flavors compact. Strikes me as more of a food wine than a patio wine. It would make a good companion to picnic fare and even some more serious meals. Rosé, when in the dry style, can be an excellent companion to a meal.

100 cases this year. \$18 per bottle.