

Endless Crush Rosé of Pinot Noir 2016

INMAN, RUSSIAN RIVER VALLEY, SONOMA COUNTY, CALIFORNIA, USA



HARVEST & VINTAGE NOTES

Endless Crush Rosé, produced by winemaker and owner, Kathleen Inman, was originally a 20th anniversary gift to her British husband Simon. When they harvested Olivet Grange Pinot Noir on the same date as her 20th wedding anniversary, Inman decided to celebrate the occasion by setting aside some of the Pinot Noir harvest to craft a special rosé. Hence the birth of Endless Crush. *—Katie Kelly Bell, Forbes*

SUSTAINABLE/ORGANIC WINEMAKING:

Inman uses only organic fertilizers from Four-Course Compost. Soils are also enhanced by worm castings, used to create a bio-fertilizer rich in nitrogen, phosphorous and potassium. Inman Family practices non-interventionist and natural winemaking. Fermentations start with native yeasts, only adding organic yeast nutrients when necessary.

WINEMAKER NOTES

The grapes were picked on August 17th, 2016. The fruit was occasionally punched down to extract a little color, then pressed on a delicate white wine cycle. The juice was moved to tank for cold settling, racked and then inoculated for primary fermentation using a Provençal yeast strain. After crossflow filtration the wine was bottled December 7th, 2016.

TASTING NOTES

Aroma: Grapefruit, passionfruit, strawberry, guava

Flavor: Strawberry, watermelon, guava, ruby grapefruit, and mineral

INMAN
Family

WINEMAKER: Kathleen Inman

GRAPES: 100% Pinot Noir

ALCOHOL: 11.98%

RESIDUAL SUGAR: .4 g/L

PH: 3.25

TOTAL ACIDITY: .62 g/L

ANNUAL PRODUCTION:
700 cases X 12/750ml

