



2022 | LEELANAU PENINSULA

## PINOT NOIR ROSÉ

**Vineyard Notes:** North Unity is well suited to a multitude of wine styles. As our vineyard management strategies have progressed we have identified a way to make the most out of this fruit. Its slightly warmer location lends itself to still wines, but the surrounding forest tends to stifle the air movement and can make extended ripening of Pinot Noir challenging. The perfect sweet spot seems to be rosé. We let the fruit ripen more than bubbly fruit, but don't need the extra hang time required for reds.

**Winemaker Notes:** Rosé can be a bit of a challenge while still rewarding the winemaking team in the end. The drive to hit a specific color can be extraordinarily difficult with Pinot Noir. It already doesn't want to yield that color to you, and once it does, it's very unstable and wants to fall right out. This means we have to over extract to land where we want. It would seem that building a wine around this premise would compromise the aroma and flavor. Fortunately, much of what Pinot Noir has to offer is revealed through that extraction, which makes Pinot Noir the perfect variety to create a rosé from.

**Production Notes:** The fruit for this wine was soaked in a tank press at 42 degrees for 18 hours to extract color and potential palette building blocks.

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VARIETAL COMPOSITION **PINOT NOIR**

ALCOHOL **12.6%** | RESIDUAL SUGAR **0.7%**

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DRY | MEDIUM DRY | MEDIUM sweet | SWEET