

# Dancing Crow Vineyards

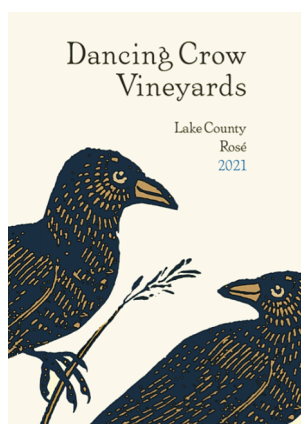
## 2021 Rosé – Lake County

### **Winemaker Sensory Impressions**

Pale copper and orange in color, this Rosé shows off a reserved allure. Aromas of Alpine strawberry, jasmine and apple blossoms awaken the senses, trailed by succulent flavors of herbaceous watermelon, dried garden herbs and an echoing of strawberry. The finish is long and luscious, with a refreshing brightness and enthralling complexity.

### **The Growing Season**

The 2021 vintage in Lake County is showing remarkable potential, with its exceptional quality and concentration of flavors. Spring growing conditions, in our high-elevation AVA, prompted bud break a week earlier than average, raising the risk of frost. While our fruit set was decreased, due to the persistent drought, we harvested with near perfect temperatures in August. We began picking about a week earlier



than normal and once the fruit began coming in it was clear that the quality was going to be some of the best in recent memory. Low winter rainfall contributed to a lighter-than-average crop, but the loose bunched clusters, facilitated steady ripening, which in turn led to particularly balanced and flavorful grapes. The defining factor for the '21 harvest was the degree of concentration observed when we harvested clusters with the same number of berries, but only ½ of their normal weight. This vintage will be remembered for its flavorful wines, developing additional complexity over time.

### **Winemaking**

The fruit for our Rosé was hand picked at 21° Brix and whole cluster pressed. This wine is a blend of 37% Mourvèdre and 20% Grenache from the High Valley sub-AVA, along with, 28% Syrah and 15% Dancing Crow Sauvignon Blanc from the Big Valley sub-AVA. Fermentation takes place in stainless steel, and was particularly slow this year, possibly due to the drought, which also contributed to the to a high level of color concentration in the reds. It was a challenge to keep the blend the lighter pink color we love, and in the end this Rosé vintage is slightly darker than the '20 vintage, but still retains its classic copper/orange color because of the grape varieties used.

### **The Land**

During summer months, the mountain climate of Lake County sees hot daytime temperatures; yet, the vines are able to recover from the heat of the day and respire at night due to cool coastal breezes, which are pulled across the Mayacamas mountain range in the evening by the vast size of Clear Lake. On the eastern side of the lake, at an elevation of 2,000 feet, the Volcano Ridge vineyard in the High Valley sub-AVA is perched upon the precipice of a dormant volcano. Here the vines thrive in their red gravel soils, and are lavishly bathed in the hot afternoon sun, yet still cooled at night. At 1,400 feet elevation, the Big Valley AVA is a mix of gravel, clay and loam soils, with intense UV daytime sunlight followed by cool Lake County's signature cool nights. This distinguishing combination of factors (mountain elevations, volcanic soils, hot days and cool nights) all work in concert to create a unique terroir that allows us to emulate the beautiful Rosés of Provence at 12.5% alcohol – highlighting bright red fruit flavors with a refreshing acidity.

**Varietals:** 37% Mourvèdre, 28% Syrah  
20% Grenache, 15% Sauvignon Blanc  
**Aging:** 3 mo. Stainless Steel  
**Alcohol:** 12.5%

**Appellations:** 100% Lake County AVA  
57% High Valley AVA, 43% Big Valley AVA  
**pH:** 3.46  
**Acidity:** 7.2 g/L

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