



# Rachis & Derma

## 2021 RACHIS & DERMA CHANTILLY ROSÉ

### WINEMAKING DATA

**Harvest Dates:** October 10 & 11, 2021

**Blend and grape source:** 100% estate grown Pinot Noir

**Brix at harvest:** 20.5 (weighted average)

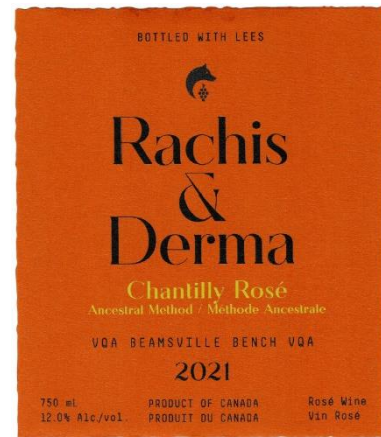
**Alcohol:** 12.6%      **pH:** 3.36

**Residual Sugar:** <1.0g/L      **T.A.** 5.71g/L

**Bottling Date:** May 31, 2022

**Bottled with lees.**

**Organically Certified fruit & wine.**



### RACHIS & DERMA SERIES

### WINEMAKER'S NOTES

Made from 100% hand-harvested Pinot Noir from our three estate vineyards. Crafted using the saignée method, juice was drawn from vat after soaking overnight on skins, then cold settled and racked to stainless steel tanks for fermentation. Ambient fermentation at cool temperatures was used to capture the varietal essence of Pinot Noir.

Fermentation was halted at 12g/L of natural residual sugar before the wine was warmed and transferred to 750ml bottles for secondary fermentation under crown cap to keep the pressure and capture the naturally occurring CO<sub>2</sub>. For every 4g/L of sweetness, we capture 1 bar of pressure in the bottle. This lightly effervescent wine is best served after being stored upright in the refrigerator for at least 1 hour. Serving at 5C helps keep the mousse lively in the wine upon serving.

### TASTING

Our first ever bottling of a sparkling rosé done in the Méthode Ancestrale style – Chantilly Rosé is a quiet stunner! The nose is full of intense candied, dark, sour cherries, ruby red grapefruit, rhubarb compote and a yeasty-brioche note. On the palate, the bubbles are persistent and well integrated with fresh and floral flavours of tart raspberries, watermelon hard candies and citrus zest. A fun and versatile summer sipper, drink as cold as possible with grilled sausage and pepper sandwiches or a bowl of mixed summer berries and cream.

### THE GROWING SEASON

2021 started with a mild and relatively dry winter which protected buds and increased bud survivability to approximately 90%. The warm Spring led to an earlier than average budbreak coupled with an excellent vegetative growth phase through May and June resulted in early and complete flowering towards the Summer Solstice.

Fruit set was excellent and the larger than average crop was supported by ample moisture and heat during July and August.

Our winegrowing team was kept very busy with leaf removal to open the canopy as well as fruit thinning/ balancing throughout the summer and at the end of August we and many other winegrowers anticipated an excellent and incredibly large vintage.

The age-old vigneron's expression Sept/October makes the vintage was once again exemplified in 2021! As we prepared for harvest in early September rain events of biblical proportions arrived (500-600mm in Sept./Oct.) caused logistical plans and crop yield estimates to be revisited by our team. The 2021 harvest was a challenge for our team, but we are pleased with the quality that our certified organic, hand harvested and sorted fruit and was able to deliver.

The 2021 vintage will be remembered as a winegrower's vintage, where a nimble approach and attention to detail from vineyard to bottle delivered very good early varietal wines.