

BLACK HILLS ESTATE WINERY

2022 ROUSSANNE

VINTAGE NOTES

The 2022 growing season started with temperatures well below seasonal averages in May and June, while rainfall was plentiful. The cool and damp spring delayed budburst and shoot development, and as a result flowering and fruit set occurred up to three weeks later than average. July and August brought a return to more typical weather conditions with warm temperatures, clear skies, and very little rain. This allowed the vines to thrive and make up for any lost ripening time. A warm and dry fall enabled extended hang time, allowing the grapes to reach excellent levels of ripeness. The 2022 wines are textural and elegant, showing great aromatic intensity, vibrant fruit characters, and bright acidity.

TASTING NOTES

The 2022 Roussanne shows exceptional depth with a precise, crystalline quality to the fruit, led by golden delicious apple, white peach, and preserved lemon. The nose reflects the nuance and elegance of the Golden Mile Bench, and is layered with complex notes of beeswax, brazil nuts, candied ginger, and honeysuckle. Aging in concrete for seven months has provided a rich, viscous texture, with notable fruit concentration on the palate that is reflective of low yields and meticulous vineyard management. The long, pithy finish is beautifully carried by crisp, refreshing acidity, which will provide the structure for this to continue to evolve in bottle over the next 5+ years.

WINEMAKING

Harvesting: Hand harvested. Whole bunch pressed.
Extended cycles.

Fermentation: Fermented with wild yeasts.

Maturation: 7 months on fine lees in concrete tanks and neutral French oak puncheons.

Cases produced: 372

ABV: 14.5% **PH:** 3.9 **TA:** 5.9 **RS:** 0.2

BLEND

100% Roussanne

