

VARIETAL COLLECTION

Joy Rosé

BY CALDWELL

2023

Vintage: Twelfth
Composition: 100% Syrah
Appellation: Coombsville, Napa Valley, CA
Vineyard: Caldwell Vineyard Estate, Established 1981
Vineyard Blocks: Kreuzer, Caldwell
Yield: 4.5 Tons per Acre on Average
Average Vine Age: 22 Years
Grape Variety: See Composition Section
Clones: 480
Rootstock: 101-14 and 3309
Harvest Dates: Multiple

Vintage Summary: Coming off the undeniably intense and hot 2022 vintage, 2023 could not provide any more contrast. The plants woke up over a month later than average, and with the threat of another quadrennial El Niño, we were looking down the barrel of heavy rains in October. This meant we could have had the shortest growing season in recorded history – not good. However, climate change somehow worked in our favor this year and we only received a splash of rain in October and November. This provided us with an absolute gem of a vintage, as well as heavy work in the winery well into mid-December. Overall, we can say this growing season was mild, with very few peaks or valleys in temperature or moisture. Acidity, color, varietal character, and freshness were preserved and expressed amongst all varietals. A truly lucky and incredible year for growing and making wine.

Fermentation: Stainless Steel and 100% New French Oak
Yeast: VL3
ML Bacteria: None
Wood Origin: French Oak (Jupilles, Bercé, Vosges, Allier)
Aging: Stainless Steel
Fining: None
Filtering: Filtered
Alcohol: 13.5%
Bottling Date: March 7, 2024

Winemaker's Tasting Notes: We decided to do a fresher style of Rosé in 2023, like we did in 2022, and the vintage provided us exactly what we needed. Fermentation originally started in 100% new French oak barrels to provide sweetness and body, and finished in stainless steel before bottling to capture freshness. A counterpoint to our typically decadent JOY-style of rosé, the 2023 Syrah Rosé by Caldwell carries itself predominantly with freshness, verve, and grace like the 2022. The nose resonates with aromas of fresh strawberries, sweet oak, and orange zest. Sweetness from the oak barrel fermentation transitions into a mid-palate of fresh raspberries, and ends with a fresh long finish carried by flavors of raspberry and red currant.

Cellaring: Now – 2 Years
Production: 44 Cases
Price: \$75/750ml

