



B. Kosuge Wines

2023 Carneros Rose of Pinot Noir

I was tasting through all of my 2023 wines a couple of months ago and when I got to the Rosé, I thought “this reminds me of why I started making Rosé back in 2012.” Back then I didn’t bottle my Rosé. I had a friend who did, and would just give the wine to her rather than dump it down the drain. But when I tasted the 2012, I realized it was too good not to bottle and put my name on it. It was such a hit that I’ve been doing it ever since, even though I don’t make any money on it!

The winemaking for my rosé continues to be super simple, bordering on benign neglect. About half of it is from fruit that I pick early and press right away, as I would a white wine. The other half is juice that I remove from the red fermentations before they begin to ferment. I put all of it in neutral barrels and let it ferment, with no additives or intervention other than to check on the progress of fermentation and perhaps give it a little air to keep the yeast happy (I use a fish tank pump for this, which looks pretty silly but works like a charm). This year there is a bit more Gamay than usual in the Rosé, which lends a little acidity and tension to the wine. Although my 2023 Rosé is paler in color than the last few vintages, it is bursting with fruit and is so juicy and fruity on the palate that it is pretty hard to resist. The 2023 vintage yielded 118 cases.