

Diora®

2022
LA BELLE FÊTE
ROSÉ OF PINOT NOIR
MONTEREY

Named for the golden hills of the Santa Lucia Mountain Range that frames our family-owned San Bernabe Vineyard in Monterey, Diora is inspired from d'Or, the French phrase meaning golden and bestowed on beautiful, sun-filled regions. No effort has been spared along Diora's 30-year journey from vineyard-to-bottle. The results are expressive wines overflowing with flavor, depth, personality and a devotion to indulgence.

WINEMAKER'S NOTE

This wine has a beautiful, pale pink hue and the indulgent style begins with aromas of juicy red cherries, fresh strawberries and notes of pink grapefruit that are inviting and alluring. The aromas are carried through on the palate with vibrant acidity and an elegant medium weight mouthfeel showcasing the quality of the fruit from our Estate Vineyard. La Belle Fête means – the beautiful party in French and we hope it adds a special touch to any festive occasion. It will pair beautifully with salads, light pasta, and rice dishes, especially with seafood, raw and lightly cooked shellfish and grilled fish. – Winemaker, James Ewart

VINTAGE REPORT

The 2022 vintage experienced a relatively dry winter and spring which led to small canopies, small berries and yields that were intensely concentrated. While we did have our Labor Day heat spike, we were able to react very quickly and pick before we lost the concentrated delicate fruit aromas. The vintage boasts delicate floral/citrus blossom notes supported by bright acidity retention. In addition, ripe banana esters, red cherry and strawberry accompany and add complexity.

VITICULTURE

The grapes for this wine come majority of grapes for this blend come from our San Bernabe Estate in Monterey and is sourced from three main Pinot Noir blocks selected due to the uniform red fruit flavors. Block 102 is clone 828 and is a favorite of ours for producing bright cherry/watermelon notes with hints of blueberry. Block 99D is clone 115 which also adds red fruit notes along with heady floral aromas. The last block is Syrah Block 98B which gives the blend a splash of color and additional hints of strawberry. The Grenache adds a touch of Bing cherries to the blend. The remaining 20.95% of the fruit came from Central Coast and Santa Lucia Highlands.

Picked in the cool of the morning, the grapes are sent directly to the press and cold settled overnight before being racked into stainless steel tanks. A large portion of the blend was then inoculated initially with Khio and thereafter Zymaflore X5. This specialty yeast is known for its ability to produce thiol-type varietal aromas, which enhance the bright cherry and floral aromas in this wine. The Syrah and Grenache were kept separate and barrel fermented in neutral barrels. This brief sur lie aging added subtle mouthfeel, texture, and richness to build the palate. The pinot lots were blended with careful attention to acidity and balance. Syrah and Grenache accompany the pinot rosé to add multi-dimensional fruit and floral aromas.

WINEMAKING

Our veteran winemaker, James Ewart, oversees the team and the small-lot winery built in the vineyard. Picked in the cool of the morning, the grapes are sent directly to the press and cold settled overnight before being racked into stainless steel tanks. A large portion of the blend was then inoculated initially with Khio and thereafter Zymaflore X5. This specialty yeast is known for its ability to produce thiol-type varietal aromas, which enhance the bright cherry and floral aromas in this wine. The Syrah and Grenache were kept separate, and barrel fermented in neutral barrels. This brief sur lie aging added subtle mouthfeel, texture, and richness to build the palate. The pinot lots were blended with careful attention to acidity and balance. Syrah and Grenache accompany the pinot rosé to add multi-dimensional fruit and floral aromas.



TECHNICAL NOTES

Varietal: 79.9% Pinot Noir (Rosé), 7% Grenache (Rosé), 6.5% Syrah (Rosé), 6.6% Other

Appellation: 100% Estate Grown San Bernabe, Monterey

Aging: Portions aged in French and American oak barrels for 2 months

pH: 3.63

TA: 0.54 g/100ml

Alcohol: 12% by volume