

YOUNGINGLEWOOD

Ours are wines of place, built from the soil up. On our small, family owned and operated estate in St. Helena, Napa Valley, we use attentive, thoughtful farming with organic and sustainable methods. With old world non-interventionist winemaking techniques we translate the estate's character into wines of balance and grace.

2017 VIN CLAIR ROSÉ

TASTING NOTE: When you pour it, the 2017 Vin Clair from Young Inglewood all but explodes from the glass with its tantalizing bouquet of spring flowers, sweet and tart raspberries and coastal breezes. The color of pale pink copper, the wine's stone fruit and red berry flavors are light as air, yet carry an unexpected heft contributed by its mineral backbone and fresh acidity. Once again, Young Inglewood has perfected a Rosé that travels from the cocktail hour to the table with effortless grace.

WINEMAKING: The grapes for Young Inglewood's Vin Clair were picked by hand into small containers on August 12th, 2017 in the cool night air, to preserve their freshness. Whole clusters of Estate Malbec and Merlot were gently pressed in our basket press, the very brief encounter of juice with grape skins ensuring the wine's customary pale color. Once it had settled, the juice was fermented dry and stored on the lees for six months in stainless steel barrels. The 2017 Young Inglewood Vin Clair was bottled by hand on February 1, 2018.

VINEYARD: The Young Inglewood Vineyard is located on the benchland to the south west of Saint Helena. Deep gravelly loam soils from alluvial deposits that fan out from the nearby Mayacamas provide excellent drainage and contribute to the wine's classic aromatic and flavor profile.

VINTAGE NOTES: The 2017 growing season began with abundant rainfall that refilled reservoirs and replenished soils. Spring weather was mild, and our vines flowered unhindered. Ripening began at a normal pace, then progressed rapidly during heat spells in late August and early September. Temperatures cooled down, however, allowing our red grapes to ripen gradually on the vine. The cooler temperatures continued through the end of September, allowing us to complete our harvest at a leisurely pace. We are thankful that Young Inglewood and St Helena were spared from the fires that devastated other areas of the state in 2017.



TECHNICAL TEAM

WINEMAKER:	Scott Young Jacky Young
VITICULTURAL ADVISOR:	Steve Matthiasson
VINEYARD MANAGEMENT:	Doug Hill

STATS

APPELLATION:	Saint Helena, Napa Valley	ELEVAGE:	6 Months Steel Barrels
CASES:	306	VARIETALS:	Malbec, Merlot
ALCOHOL:	12.3	HARVEST:	August 21-23

