



2021 ROSÉ

TASTING NOTES:

A harmonious balance of bright acidity, ample textures, and a dry finish. Bouquet of the senses includes fresh berries, hints of Middle Eastern spices, orange blossom, and honeysuckle. Watermelon, peach, thyme, basil, and creamy strawberries shimmy through the palate after every taste. Pairs well with a burrata cheese plate, grilled salmon, and long lunches with friends.

WINEMAKING NOTES:

We hand-picked the Grenache from a small, family-run vineyard in Kenwood in the predawn hours of September 8th. A road trip to the winery, we pressed the whole cluster on a medium intensity cycle. Aiming for a subtle pink color, there was minimum skin contact. The pressed juice was pumped into a cool stainless steel tank where the sediment settled for 3 days before the juice was pumped into stainless steel tank for slow fermentation. Once the wine was done fermenting and completely dry with no residual sugar, 40% of the wine was aged in neutral French Oak barrels and 60% in a steel tank for aging for the next few months. In January we blended the wine from the barrel and tank to craft our ideal Provence style rosé.

VARIETAL
GRENACHE

AVA
SONOMA VALLEY

PICK DATE
9/08/2021

BOTTLE DATE
03/08/2022

BRIX
23.1

ALCOHOL
13.3%

CASES PRODUCED
224

PH
3.26