



2022 ROSÉ

TASTING NOTES:

Inner Tubing with a mai tai drinking koala down a Himalayan glacier covered rhododendron flowers at sunrise.

Our 2022 Rosè is crisp, dry, and refreshing, the true soul of a Provence style rosè. Aromas are complex with orange blossom, berry pie, fresh violets, and raspberry. A medium bodied mouthfeel brought out a nice balance of ripe grapefruit, watermelon, white peach, strawberry and green lime. Pairs well with asparagus risotto, gazpacho soup, shrimp ravioli, and a three foot cheese board on a Sunday afternoon.

WINEMAKING NOTES:

We hand-picked the Grenache from a little family vineyard in Kenwood during the predawn hours of September 8th. We trucked the Grenache to the winery where they were pressed whole cluster on a medium intensity cycle. With minimum skin contact during the press, the desire for a baby hugh pink was our goal. The pressed juice was pumped into a chilled stainless steel tank, allowing the sediment to settle for 3 days before the juice was pumped into another stainless steel tank. The juice was inoculated, allowing for a slow fermentation. With a dry fermentation complete, we racked the wine with some lees into another stainless steel tank as well as one neutral French Oak barrel for aging. In January we blended the wine from the barrel and tank to craft our ideal Provence style rosè.

VARIETAL
GRENACHE

AVA
SONOMA VALLEY

PICK DATE
9/08/2022

BOTTLE DATE
03/02/2023

BRIX
22.1

ALCOHOL
13%

CASES PRODUCED
250

PH
3.4