



2023 ROSÈ OF GRENACHE

TASTING NOTES:

Rolling miniature disco balls down a brass spiral staircase from the penthouse of a glass enclosed highrise in the middle of a summertime lightning storm.

Our 2023 Rosè is refreshing, crisp, dry, a proper daytime Mediterranean classic. A aroma combination of raspberry, watermelon, and violets. Tasting notes of rose petals as strawberry, honeydew melon, and passion fruit. This light bodied, gentle acidity Rosè pairs well with grilled prawns orzo, vegetable kebabs, and laying on the deck wrapped in a bedsheet.

WINEMAKING NOTES:

Following a rainy, foggy late Winter, Spring, and even parts of Summer, the Grenache from 2023 wasn't ripe for our liking until October 2nd. Hand-picked in the pre-dawn hours from a little family vineyard in Kenwood, the fruit was hauled to the winery a few miles away where we sorted out everything that wasn't a perfect cluster. We used a medium intensity press cycle on the clusters, pumping the juice into a chilled stainless steel tank. After 3 days of letting the sediment settle out, the Grenache juice was pumped into another stainless tank. Raising the temperature of the tank to begin inoculation for slow 70 day fermentation. With a dry fermentation complete, we aged the wine in the same tank under a cooler temperature to preserve freshness and acidity until we bottled our Provence style Rosè.

VARIETAL
GRENACHE

AVA
SONOMA VALLEY

PICK DATE
10/2/2023

BOTTLE DATE
3/26/2024

BRIX
21.5

ALCOHOL
13.3%

CASES PRODUCED
150

PH
3.08