

WINERY & VINEYARDS
ACQUIESCE



ac•qui•esce (a-kwē- 'es)–verb; to surrender, to become quiet

Acquiesce Winery is Lodi's only dedicated white wine winery. We make premium, food-friendly, white wines and rosés from estate grown wine grapes. Our vines are lightly watered and thinned. The grapes are then handpicked and whole-cluster pressed to maintain their optimal fruit characteristics. We acquiesce to the grapes. . . and to nature.



2018 Roussanne

Gold Medal -

International Women's Wine Competition 2019

Essence of tea rose, ginger, Asian spices, lemongrass and jasmine on the nose. The mouth is rich and inviting with ripe pear, apricot and custard. Long mineral finish with almond and honey notes. Great with rich shellfish, salmon, spicy foods and garlic stir-fries. A must with foie gras!

GROWING

Harvested in the Mokelumne River AVA of the Lodi Appellation, our grape clones are Tablas Creek cuttings from the famous French Château de Beaucastel Winery in the Châteauneuf-du-Pape region. Our climate is very similar to that of the Southern Rhône with cool nighttime breezes from the Mokelumne River nearby giving our grapes their ripe, fruity flavors with excellent balance.

WINEMAKING

All of our grapes are hand-picked and immediately pressed as whole clusters to capture their fresh, flavorful character. The grapes were harvested in the early morning to keep acidity at its highest, providing the vibrancy in the wine. The juice is then cool fermented in temperature controlled stainless steel tanks to highlight the pure fruit expressions.

2018 Roussanne

Varietal Composition:
100% Roussanne

Appellation:
Lodi's Mokelumne River AVA –
Lodi Rules Certification

Specs:
Alcohol: 13.0 % by volume
TA: 5.40
pH: 3.75

Production:
307 cases, Estate Grown,
Produced and Bottled

Retail Price: \$32.00