



Varietal Composition
97% Grenache Noir, 3% Cinsaut

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River Clements Hills	Acquiesce Sprague

Farming: Lodi RULES Sustainable Winegrowing

- Alc 13.5%
- RS 1.2 g/L
- TA 5.2 g/L
- pH 3.46
- **Harvest** 8/30/21,
9/1/21
- **Bottled** 3/16/22
- **Cases** 453

2021 Grenache Rosé

Gold 2022 Orange County Wine Competition, 90 pts

Profile

Salmon pink in color, our Grenache Rosé is bursting with intoxicating aromas of lush raspberries, ripe strawberries, cherries, and watermelon. A dedicated Provençal style Rosé with a textured, mineral driven palate that leads to a sumptuous, mouthwatering, and luxurious finish.

Vineyard

Our Estate vineyard located in the Mokelumne River AVA is certified under Lodi Rules for Sustainable Winegrowing. We have 1.5 acres of Estate Grenache dedicated to Rosé. Our Grenache clones come from both the famed French Château de Beaucastel of the Châteauneuf-du-Pape AOC and the renowned Alban clone. The cool nighttime breezes from the nearby Mokelumne River gives the grapes ripe, fruity flavors with an excellent acid backbone. This year we added a couple bins of beautiful Cinsaut grapes from a local grower.

Winemaking

We hand-picked and the majority of the grapes were whole cluster pressed, with the remainder crushed and cold-soaked to extract color before pressing. The grapes were harvested in the early morning to retain acidity, providing vibrancy in the wine. The juice is then cool fermented in temperature controlled stainless steel tanks to highlight the pure Lodi fruit expressions. We blended during post-fermentation racking and left it sur lie in tank until bottling to build texture.

Pairing

Try with prosciutto and ripe tomatoes, quiche and pork tenderloin.

Retail USD

\$28 / bottle (750 mL)