



Varietal Composition
95% Cinsaut, 5% Grenache Noir

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

Farming: LODI RULES Sustainable Winegrowing

- Alc 13%
- RS 0.5 g/L
- TA 5.3 g/L
- pH 3.41
- **Harvest** 9/1/21,
8/30/21
- **Bottled** 3/16/22
- **Cases** 51

2021 Cinsaut Rosé

New Release!

Profile

Perfume is the name of the game with this Cinsaut Rosé. Aromas of honeydew melon, cantaloupe peel, papaya, white peach core, and cucumber jump out of the glass. The palate is light and lively and the finish lingering with a touch of saline. Perfect summer time wine.

Vineyard

Our only out sourced variety, we decided to experiment with Cinsaut before we plant 2 acres of our own. This fruit comes from the Sprague Family Vineyard in the Clements Hills-Lodi AVA, only a few miles down the road from our Estate Vineyard. Planted in 2018, this vineyard is characterized by "heavy red, ruddy, rocky loam" soils and rolling hills typical of the AVA. This young vineyard is pumping out some great fruit.

Winemaking

Cinsaut berries are known for their gelatinous pulp that supplies naturally low press yields. We hand sorted, whole cluster pressed, and the juice was fermented cool in temperature controlled stainless steel tanks to preserve pure fruit expressions. We originally sourced this fruit to touch up our Grenache Rosé, but were so impressed with its aromatics, we decided it needed to stand on its own. Sur lie aging in tank until bottling aides texture formation.

Pairing

Sushi, Thai food, and fresh fruit desserts.

Retail USD

\$30 / bottle (750 mL)