



Varietal Composition
94% Cinsaut, 6% Grenache

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

Farming: LODI RULES Sustainable Winegrowing

- Alc 12.5%
- RS 2 g/L
- TA 5.3 g/L
- pH 3.47
- **Harvest** 8/24/22,
8/18/22
- **Bottled** 3/9/23
- **Cases** 77

2022 Cinsaut Rosé

Double Gold & Best of Class! 2023 Sunset

International Wine Competition, 97 pts

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 soft with a touch of saline on the finish. Perfect sunny weather wine.

Vineyard

This fruit comes from the Sprague Family Vineyard in the Clements Hills-Lodi AVA located in the neighboring town of Clements. Planted in 2018, this vineyard is characterized by 400,000 year old "heavy red, ruddy, rocky loam" soils and rolling hills typical of the AVA. Dedicated to Cinsaut, this young vineyard is pumping out some great fruit.

Winemaking

Cinsaut berries are large with a gelatinous pulp that supplies naturally low press yields. This thin skinned variety makes a lighter colored wine, but provides beautiful aromatics and a softness to the palate. This fruit was hand sorted then lightly crushed and left over night to extract as much color as possible. The next day it was whole cluster pressed and the juice was fermented cool in temperature controlled stainless steel tanks. We blended in a touch of Grenache to balance structure and left it on fine lees in tank until bottling.

Pairing

Sushi, Thai food, pupusas, and fresh fruit desserts.

Retail USD

\$32 / bottle (750 mL)