



### Varietal Composition

95% Grenache Noir, 3% Bourboulenc, 2% Cinsaut

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

**Farming:** Lodi RULES Sustainable Winegrowing

- Alc 13.5%
- RS 1.7 g/L
- TA 5.5 g/L
- pH 3.43
- **Harvest** 8/18/22,  
9/7/22, 8/24/22
- **Bottled** 3/9/23
- **Cases** 592

## 2022 Grenache Rosé

*Gold* 2023 American Fine Wine Rosé  
Competition

### Profile

Salmon pink in color, our Grenache Rosé is bursting with intoxicating aromas of ripe raspberries, strawberries & cream, Bing cherries, and salted watermelon. A dedicated Provençal style rosé with a textured, mineral driven palate that leads to a mouthwatering long finish.

### Vineyard

Our estate vineyard is located in the Mokelumne River AVA and is certified under Lodi Rules for Sustainable Winegrowing. We have 1.5 acres of estate Grenache for our dedicated rosé. The cool nighttime breezes from the nearby Mokelumne River provides the grapes with ripe, fruity flavors and an excellent acid backbone. Again, we sourced some beautiful Cinsaut from Sprague vineyard. We picked just as the hot spell was ramping up to prevent any over ripe flavors, almost 2 weeks earlier than 2021.

### Winemaking

The grapes were hand-harvested in the early morning to retain acidity, providing vibrancy in the wine. This year, we pulled solely from the Alban clone Grenache. The juice is then cool fermented in temperature controlled stainless steel tanks to highlight the pure Lodi fruit expressions. We blended the varietals during post-fermentation racking. Alongside Cinsaut, this years blend got a kiss of Bourboulenc to add salinity and mid-palate volume. The wine was then left sur lie until bottling to build texture.

### Pairing

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

### Retail USD

\$34.50 / bottle (750 mL)