



Varietal Composition
100% Grenache Noir

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River	Acquiesce

Farming: LODI RULES Sustainable Winegrowing

- Alc 11.5%
- Dosage 3 g/L
- TA 6.9 g/L
- pH 3.19
- Harvest 8/14/21
- Tirage 5/12/22
- Disgorged 5/10/23
- Cases 313

2021 Grenache Rosé Sparkling

Gold 2024 San Francisco Chronicle Wine Competition

Profile

A sparkling spin on our flagship Grenache Rosé, notes of ripe strawberry, Bing cherries, and blossom lift from the glass. The palate follows with watermelon agua fresca and fresh raspberry guided by a fine tuned mousse to a lengthy 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 rosé program. The cool nighttime breezes from the nearby Mokelumne River provides the grapes with ripe, fruity flavors and an excellent acid backbone.

Winemaking

Pulling solely from the Alban clone at 19.5 Brix, the grapes were hand-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. Bi-weekly bâtonnage was done for 2 months prior to tirage bottling which followed the traditional method for secondary fermentation. This wine stayed en tirage for 12 months prior to disgorgement.

Pairing

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

Retail USD

\$55 / bottle (750 mL)