



Varietal Composition
Grenache Noir

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River	Acquiesce

Farming: LODI RULES Sustainable Winegrowing

- Alc 13.8%
- RS 3.7 g/L
- TA 5.3 g/L
- pH 3.43
- Harvest 8/27
- Bottled 2/5/25
- Cases 533

2024 Grenache Rosé

Best of Class - Double Gold Medal
2025 Sunset International Wine Competition

Profile

Fresh mountain strawberries, guava, white peach, lavender, wet rose, and wild raspberry on the nose. This dedicated Provençal style rosé has a round textured and savory palate complemented by a lingering finish. Pairs well with a Hawaiian beach cabana.

Vineyard

We have 1.5 acres of estate Grenache for our dedicated rosé. The cool nighttime Delta breeze preserves fruit characteristics while retaining an excellent acid backbone. 2024 began mild with rainfall hitting the historical average. The month of July felt like one big brutal heatwave that slowed down physiological ripening. But these Rhone varieties are built for warmer climates and we saw them rebound leading up to harvest. As a result, 2024 wines show volume and persistence with an emphasis on texture.

Winemaking

The grapes were hand-harvested in the early morning to retain acidity, providing vibrancy in the wine. The majority is whole cluster pressed with some set aside for skin contact to extract color, texture, and aromatics. The juice is then cool fermented in stainless steel tanks to highlight the pure fruit expressions. The wine was then left sur lie until bottling to build texture.

Pairing

Try with prosciutto, tomato based dishes, quiche, pork tenderloin, or pizza. Rosé is a very food friendly wine, explore at will.

Retail USD

\$35 / bottle (750 mL)