



**Double Gold Medal Winner-96 Points** 2019 Experience Rosé Wine Competition

## 2018 Rosé of Grenache

Varietal Composition & Sourcing

100% "Old Vine" Grenache, Lodi, California

**Technical Data pH** 3.41 **TA** 0.51 g/100mL **RS** Dry **Alc.** 13.8%

**Winemaker** Brian Graham, whose other accolades include: Canard Vineyards & Ramian Estate

## Background

Our award-winning, California Rosé was especially crafted for this new, elegant and portable format. A more upscale and aesthetically pleasing alternative to the traditional "canned" wine products that cater to an active, environmentally-friendly lifestyle.

## Winemaking

2018 was the perfect year for Rosé production. A long, cool spring and a generally mild, warm summer allowed for an extraordinarily long ripening period. This lead to crisp acid, creamy textured, fruity wines.

Our Grenache was picked at the peak of ripeness during the early morning hours to retain maximum fruit expression. The grapes were whole-cluster pressed and the juice allowed to cold settle and rest for 24 hours. A controlled, cold, slow fermentation was employed to preserve the color and fruit aromas. Following fermentation, the wine was aged for 5 months in a combination of 50% tank and 50% seasoned "neutral" French oak barrels.

## **Tasting Notes**

This 2018 Rosé of Grenache is modeled after those from the classic Bandol region in France.

The pale pink beauty with rose highlights offers a perfumed nose dominated by honeysuckle and peach. A crisp entry leads to a mediumbodied, dry wine, bursting at the seams with ripe strawberries, honeydew melon, zest of tangerine and Kaffir lime that give way to red ruby grapefruit. Resulting in a long and smooth finish, this wine is the perfect complement to a day well spent.

