

2021

ROSÉ

ARROYO SECO



TECHNICAL DATA

APPELLATION	ARROYO SECO		
VINEYARD	CEDAR LANE, ZABALA, VENTANA		
BRIX	19.5 - 22	PH	3.15
ALCOHOL	13.0 %		
RESIDUAL SUGAR	0.1 g/l		
PRODUCTION	900 cases (12x750ML)		
UPC	8 95627 002120		



PLACE

The fruit was harvested from vineyards adjacent to our estate winery in the Arroyo Seco AVA. This AVA is recognized as having the longest growing season in California. Strong daily winds that bring cool fog from the Monterey Bay force the grapes to spend more time on the vine building flavor and complexity. Extremely rocky well-drained alluvial soils are the base for creating wines processing freshness & minerality.

WINEMAKING

- 50% Grenache, 50% Mourvedre.
- Hand-harvested and foot-treaded to break the berries and allow the juice to come in contact with the skins for 4 to 8 hours.
- Fermented at cool temperatures for 25 days and finished bone dry.
- Aged on lees for 4 months. (Lees suspended twice during the aging process)
- Gently crossflow filtered prior to bottling.
- Bottled with 15ppm free SO2

AROMA *White raspberry, pink lady apple, starfruit, watermelon rind, spring rose, Himalayan sea salt*

PALATE *Brûléed pink grapefruit, tart raspberry, citrus rind, rose hip, granite*

Fresh and bright, this Rosé is best served poolside. Zesty citrus, encouraging florals and crunchy minerality are what make this Rosé so incredibly vivacious. Always the crowd-pleaser, drink this Rosé at brunch for inspiration to seize the day.

TERROIR-DRIVEN COOL CLIMATE WINES FROM ARROYO SECO

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