

2022
ROSE
ARROYO SECO



TECHNICAL DATA

APPELLATION	ARROYO SECO		
VINEYARD	CEDAR LANE, ZABALA, VENTANA		
BRIX	18.5 - 20.5	PH	3.2
ALCOHOL	12 %		
RESIDUAL SUGAR	0 g/l		
PRODUCTION	1000 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

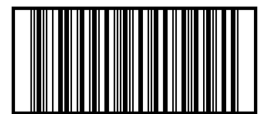
- 50% Grenache, 50% Mourvedre.
- Hand-harvested and foot-treaded to break the berries and allow the juice to come in contact with the skins for 4 to 8 hours.
- Fermented at cool temperatures for 25 days and finished bone dry.
- Aged on heavy lees for 4 months.
- Gently crossflow filtered prior to bottling.
- 15ppm free SO2 was added only prior to bottling to preserve freshness.

AROMA *alpine strawberry, mignonette, oyster shell*

PALATE *under ripe strawberry, lemon spa water, red bell pepper, raspberry tea*

A savory-leaning nose of tomato water and oyster shell sets the tone for a lightly-fruited, pale pink thirst-quencher with minerality that will make you drool.

CASE UPC :



10895627002127

TERROIR-DRIVEN COOL CLIMATE WINES FROM ARROYO SECO

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