

2022 ROCAS DEL RÍO

CARBONIC RED WINE



TECHNICAL DATA

APPELLATION	ARROYO SECO		
VINEYARD	VENTANA, CEDAR LANE, ZABALA		
BRIX	21-22.5	PH	3.5
ALCOHOL	12.5 %		
PRODUCTION	350 cases (12x750ML)		
UPC	8 95627 00233 5		



PLACE

The fruit was harvested from 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. The combination of sand, granite, and shale loam soils with the ever present marine influence provide the perfect conditions for bright, zippy, and mineral-driven wines.

WINEMAKING

- 60% Old Vine Grenache, 10% Syrah, 30% Gamay
- Hand harvested, 100% whole clusters placed directly into a sealed temperature controlled tank and blanketed with CO2.
- Fermentation began naturally and lasted 12-14 days.
- Fermented grapes were gravity fed into press for gentle juice extraction.
- Rested on lees 4 months in neutral French oak barrels.
- 15ppm free SO2 was added only prior to bottling in order to preserve freshness.

AROMA *fruit punch, dried cherry, dried plum, rose*

PALATE *strawberry compote, blackberry, apricot skin, anise*

A fun, summer friendly red wine that's fresh and unfiltered, with notes of cooked and ripe red fruit and a fuzzy, apricot skin texture.

