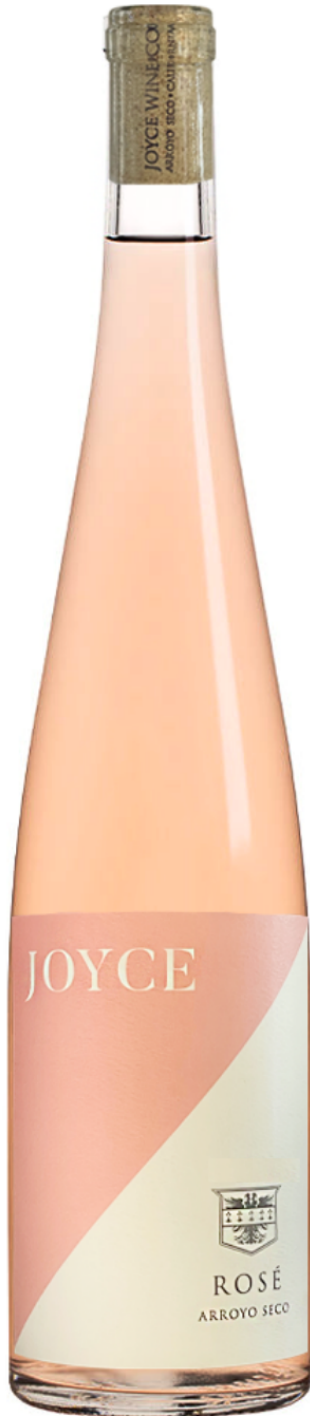


2023  
ROSE  
ARROYO SECO



## TECHNICAL DATA



<b>APPELLATION</b>	ARROYO SECO		
<b>VINEYARD</b>	ZABALA, VENTANA		
<b>BRIX</b>	18.5 - 20.5	<b>PH</b>	3.05
<b>ALCOHOL</b>	11.5 %		
<b>RESIDUAL SUGAR</b>	0 g/l		
<b>PRODUCTION</b>	535 cases ( 12x750ML )		
<b>UPC</b>	8 95627 002120		

## PLACE

A blend of Mourvedre and Grenache grapes were harvested from vineyards surrounding our 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 allow the grapes to spend more time on the vine building flavor, complexity and acidity. Extremely rocky well-drained alluvial soils are the base for creating wines processing freshness & minerality.

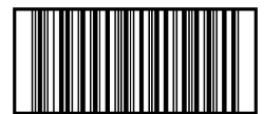
## WINEMAKING

- 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 2 to 4 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, grapefruit, mignonette, oyster shell*

**PALATE** *Under-ripe strawberry, lemon spa water, sea air, raspberry tea*

CASE UPC :



10895627002127

TERROIR-DRIVEN COOL CLIMATE WINES FROM ARROYO SECO

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