

2018 TURBIDITY CURRENT ROSÉ



WINE TECHNICAL DATA

APPELLATION	MONTEREY		
VINEYARDS	CEDAR LANE - ARROYO SECO SUN STAR - MONTEREY		
BRIX	19.5, 21.5	PH	3.18
ALCOHOL	12.2 % by Vol		
RESIDUAL SUGAR	0.04 g/l		
PRODUCTION	800 cases (12X750ML)		

PLACE

The turbidity currents of the Monterey Bay play a key role in carving out the Submarine Canyon that provides the foundation for the climate in the vineyards from where we source fruit; inspiring the making of this Rosé. Fruit for this wine comes from two separate vineyard sites both located in Arroyo Seco in Monterey County. Both planted on an alluvial bench surrounding the Arroyo Seco River that consists of rocky soils of granite as well as shaley loam soils.

WINEMAKING

- 63% Grenache. 37% Gamay Noir
- 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 and finished bone dry.
- Aged on lees for 4 months.
- Filtered prior to bottling 15ppm free

AROMA *Ruby grapefruit, strawberry-rhubarb, wilted rose*

PALATE *Raspberry water, tart cherry, peach flesh*

Provence-style, this Rosé starts with zippy citrus and sour red cherry, plum water that are hallmarks of Gamay and crushed raspberry, strawberry along with a hint of jolly rancher from the Grenache fruit along with rosewater, spring herbs, steely tones and a touch of wet stone.