

2019 TURBIDITY CURRENT ROSÉ



WINE TECHNICAL DATA

APPELLATION	MONTEREY		
VINEYARDS	CEDAR LANE - ARROYO SECO		
BRIX	19.8, 21.6	PH	3.28
ALCOHOL	12.5 % by Vol		
RESIDUAL SUGAR	0.03 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 name of this Rosé. Fruit for this wine comes from vineyard sites located in Arroyo Seco in Monterey County planted on an alluvial bench surrounding the Arroyo Seco River that consists of rocky granite soils and shaley loam soils.

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 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*

Our Rosé is Provence in style and shows elegant notes of ruby grapefruit, sour cherry and delicate strawberry along with a hint of spice. The Grenache adds a bit texture with hints rosewater while the Mourvedre brings minerality with hints of gravel. Refreshingly vibrant and dry, with a heavenly pale salmon hue.