

Minus Tide

2022 Carignan Rosé Feliz Creek Vineyard, Mendocino



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Tasting Notes: Showing its classic salmon color, this mineral-driven, dry Rosé has distinct notes of watermelon rind, wet stone, and honeydew melon. A delicious ocean-breeze salinity is underscored by lingering mouthwatering acidity. We picked this old-vine Carignan fruit specifically for Rosé, and the resulting wine is fresh, elegant, and light on its feet, while also showing the concentration and intensity of this historic site.

The Vineyard: Feliz Creek Vineyard - Hopland, Mendocino County AVA

In a protected, tucked-away pocket of Hopland sits Feliz Creek Vineyard, which is owned by Wendy Fetzer. Comprised of organic, head-trained Carignan vines originally planted in 1908, this is a cooler site in a warm area. Because the vineyard is dry farmed, the vines have developed deep root systems, which result in low yields and allow the fruit to achieve intense, concentrated flavor at low Brix. Feliz Creek Vineyard produces a delicious and restrained expression of Carignan, which we find perfect for Rosé.

Winemaking: Direct to press. Whole-cluster pressed. Fermented with native yeast in stainless steel at cool temperatures to preserve the freshness and aromatics.

Vintage: 2022 was a mild, even growing season, and through late summer, it was a picture-perfect vintage. The dry-farmed nature of our vineyards and corresponding low yields allowed us to pick before the late-season heat and early rains, resulting in a stellar vintage for our wines.

Technical Details:

Composition: 100% Carignan

pH: 3.26

TA: 7.6 g/L

Brix at harvest: 21.5

Alcohol: 13.1%

153 cases produced

SRP: \$27