

2017 SONOMA VALLEY ROSÉ DE GRENACHE

VARIETAL 100% Grenache

VINEYARD The 2017 Rosé de Grenache is made predominantly from the

fruit grown in the 700 and 800 blocks of the Mathis Vineyard. Planted in the hills above the town of Sonoma in 1999, these blocks are mixed with clone 513 and 515 and are field grafted

to St. George rootstock.

HARVEST DATE September 10, 2017

FERMENTATION Delivered whole cluster (without crushing) directly to press.

This traditional Rosé method coupled with a slow, cold fermentation allowed for delicate coloration and exquisite

fruit expression. 100% native yeast.

AGING Three months in a small stainless steel tank

BOTTLING DATE December 6, 2017

pH 3.4 RESIDUAL SUGAR 0.20% (Dry)

TA 3.4 grams per liter ALCOHOL 13.2%

PRODUCTION 540 cases

HARVEST NOTES Generous Spring rains led to healthy growth and near perfect

vine balance in 2017. Yields were small, and the grapes highly concentrated. The Rosé blocks were picked pre-dawn when the fruit is at its coolest, helping lower phenolic extraction

when handling at the winery.

TASTING NOTES A beautiful, pale Rosé made in the classic Provençal style, this

vintage features vivid floral aromas dominating the nose, with sweet raspberry and watermelon fruit in the mouth. Its fresh acidity and delicate bouquet of red fruits are enhanced

with hints of anise herbality. This texturally silky, delicate, and fresh wine pairs well with a broad variety of summer fair, especially grilled meats and vegetables. It's astonishingly refreshing

served cold in the heat of the day!

ACCOLADES GOLD MEDAL – 2018 San Francisco Chronicle Wine Competition

GOLD MEDAL – 2018 Experience Rosé Wine Competition

