

2021 ROSÉ DE GRENACHE

Mathis Vineyard, Sonoma Valley

WINEMAKER'S TASTING NOTES

Classically pale with a salmon hue, the 2021 is another lovely example of Rosé from Mathis. Aromas of crushed strawberries, citrus peel and clover honey, followed by mineral and herbal notes on the palate, make this rosé wine compellingly easy to enjoy. Lively and complete in the mouth, the fresh, harmonious texture is simultaneously bright, lush, tangy and creamy, with no one element dominating or distracting. The '21 Mathis Rosé is a superb stand-alone sipper, as well as an excellent food pairing wine with lighter, seasonal fare, and especially with spicy cuisine.

GROWING SEASON

A warm, dry winter in 2021 led to early bud break and a small crop at the Mathis Vineyard. We enjoyed a moderate growing season, with only one notable hot spell in mid-August when temperatures briefly rose above 100 degrees. The rosé blocks were harvested at optimal maturity and acidity, slightly earlier than in many recent years, and the grapes were highly flavored due to the drought conditions. Fruit was picked pre-dawn when the clusters were coolest, ensuring low phenolic extraction when handling at the winery.

FERMENTATION

Delivered whole cluster (without crushing) directly to press. This traditional Rosé method, coupled with a cool and very slow (57 days!) ferment, allowed for low tannin and color extraction, coupled with exquisite fruit expression and texture. The ferment "stuck" just shy of complete dryness, leaving the subtlest hint of sweetness, perfectly balanced with the bright acidity that came with vintage 2018.



COMPOSITION 100% Grenache

VINEYARD Mathis Vineyard

HARVEST August 31-September 1, 2021

AGING 4 months in stainless steel

BOTTLING February 15, 2022

ALCOHOL 13.2%

pH 3.30 TA 6.0 grams per liter

RESIDUAL SUGAR 0.27% (Dry)

PRODUCTION 545 cases