

TOOTH+NAIL

2022 Destinata Rosé of Grenache

Say hello to Destinata, Tooth & Nail's family of small-batch, Nouveau-style wines. Native yeasts, minimal intervention, no additives. *The epitome of freshness and vibrancy—pour now, live for today.*

Winemaking

In keeping with the Destinata ethos, every effort was made to stay true to the source and nature's intent. After nighttime harvesting, the Grenache fruit was gently crushed by foot to release vivid aromatics and texture over a settling period of five hours. The lightest pressings were then racked with their lees to neutral French oak barrels for fermentation and initial maturation—including secondary malolactic fermentation to enhance the body of the wine. At the three-month mark, the wine was racked to a concrete egg, where it aged for an additional five months to lock in fruit vibrancy while maintaining active lees contact. It was bottled unfiltered and unfiltered in June of 2023.

Tasting Notes

The 2022 Rosé of Grenache enchants the nose with vibrant notes of cherry blossom, peach skin, strawberry, kiwi and cotton candy. Rounded textures expand with fresh flavors of watermelon, lime rind and crushed gravel, while tangy acidity carries long into a quenching, citrusy finish. A refreshing rosé with a uniquely soulful vibe.



Appellation: Paso Robles

Harvest Dates: August 23 and August 30, 2022

Aging: 3 months in neutral French oak + 5 months in concrete

Alcohol: 13%

pH: 3.19

TA: .68 g/100 ml

Production: 1,050 cases

