

# destinata

BY TOOTH & NAIL

## 2021 Rosé of Grenache

### Winemaking

In keeping with the Destinata ethos, every effort was made to stay true to the source and nature's intent. A cool, sunny vintage in 2021 yielded wines of incredible freshness, lively acidity and vibrant color—qualities that are abundantly evident in this wine. After nighttime harvesting, the Grenache fruit was whole-cluster pressed and settled overnight. The lightest pressings were racked with their lees to a mix of fermentation vessels—stainless steel tanks (75%), a concrete egg (15%) and neutral French oak barrels (10%). Using a mix of vessel types allowed for the development of transcendent textures. After fermentation, the stainless steel portion was aged for three months in neutral French oak barrels while the concrete portion remained in the egg until blending and bottling in January of 2022.

### Tasting Notes

The 2021 Rosé of Grenache draws you in with aromas of peach, strawberry and pineapple. Vivid flavors of strawberry, apple, kiwi and lime zest are supported by bright, quenching acidity and ample weight gained from extended lees contact.

### Destinata

Say hello to Destinata, Tooth & Nail's family of small-batch, Nouveau-style wines. Native yeasts, minimal intervention, no additives. Always fresh and drinkable. Pour now, live for today.



**Appellation:** Paso Robles

**Harvest Dates:** August 31 and September 2, 2021

**Aging:** 3 months in neutral French oak barrels and concrete tanks

**Alcohol:** 13%

**pH:** 3.19

**TA:** .64 g/100 ml

**Production:** 312 cases

