2022 Grenache Rosé

tasting notes

Our 100% Estate grown Grenache Rosé is pale pink in color and opens with vibrant aromas of fresh wild strawberries, grapefruit, watermelon, and a hint of peach. The juicy aromas carry over to the palate and are accented by notes of fresh florals, mint, and minerality. This wine is clean and crisp with a lively and balanced finish.

winemaking

This rosé's elegantly strawberry pink color was achieved by limiting the skin contact to only 4 hours at 40°F before being gently pressed and allowed to ferment in stainless-steel tanks. This approach elevates the very floral style. Upon completion of primary fermentation, the wine was racked and aged on fine lees to further develop its complexity and highlight the bright fruit flavors that this wine boasts. In order to retain maximum flavor and body in balance with clarity, this rosé underwent a light filtration prior to bottling.

vineyard

South facing, our Southern Oregon Vineyard Estate is located at the northern end of the Rogue Valley. With elevations ranging from 700 to 1800 feet, the primarily ancient volcanic and alluvial fan soils provide well-drained, nutrient rich soils that are ideal for growing premium wine grapes.

food pairing

Crisp and bright fruit flavors make the Grenache Rosé a breeze to pair with a variety of dishes. Take it on a picnic with a colorful assortment of juicy berries, soft, tangy cheeses such as chèvre or Havarti, or a salad of grilled halloumi, fresh mint, mixed greens, and cubed watermelon in pomegranate citrus vinaigrette. This beautiful wine would also be perfectly at home matched with an elegant dinner date of seafood ceviche, fried calamari, or parmesan arancini. Day or night, casual or formal, this wine would be the ideal accompaniment.

wine stats

Cases Produced	2,000
рН	3.32
T.A.	6.5
RS	0.02%
Alcohol	12.5%
Bottled	January 2023



