

2023 Grenache Rosé

Tasting Notes

Our 100% Estate grown Grenache Rosé is pale pink in color and opens with pronounced aromas of fresh wild strawberries, passion fruit, cotton candy and a hint of nectarine. The vibrant aromas carry over to the palate and are accented by notes of lemon chiffon, kiwi, floral, and minerality. The entry is clean and refreshing followed by a rounded mouthfeel that provides a bit of weight on the mid-palate. The well balanced acid and long finish have you reaching for another glass.

Winemaking

Our Grenache is grown specifically to produce our Grenache rosé. The grapes were harvested during the cool midnight hours and brought directly to the winery where they were kept overnight at 40°F before being gently pressed and allowed to ferment in stainless-steel tanks. This approach achieves the pale pink color and bright aromatics. Upon completion of primary fermentation, the wine was raked and aged on fine lees to further develop its complexity. This rosé underwent 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 pair wonderfully with an Asian stir fry or Spanish tapas.

Wine Stats

Cases Produced	1,624
pH	3.33
T.A.	5.8
RS	0.0%
Alcohol	13.0%
Bottled	February 2024



UPC 858419001220

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VINEYARD ESTATE