



POST FLIRTATION ROSÉ 2021

Varietal: 88% Zinfandel 2021, 12% Vermentino 2019

Alcohol: 12%

Vinification Notes: Zinfandel pressed immediately, settled overnight, and then racked off gross lees. Fermented and aged in stainless steel for 6 months. Vermentino foot tread for a quick bit of skin contact before going into the press, then fermented and aged in neutral barrels on fine lees for 2.5 years. Unfined. Zinfandel was lightly filtered, Vermentino remained unfiltered before blending and bottling. Sediment expected.

Vineyard: Zinfandel from North Ponderosa Vineyards, Nevada City, Sierra Foothills; certified organic vineyard; deep Boomer soils (decomposed granite rock, clay). Vermentino from Venturi Vineyard, Calpella, Mendocino County; dry-farmed (non-irrigated), certified organic vineyard; Pinole gravelly loam soils.

TABLESIDE TALK

Watermelon agua fresca and red clay on the nose. Lemon curd, acacia, and prickly pear on the palate, and a precise dry finish. Absolutely refreshing alone but also a great food rosé.

MARTHA'S NOTES

What I love most about rosé is how versatile it is with food. If you're not sure what to pair with, rosé can usually fit the bill. Typically I prefer using barrels for our rosé fermentations to soften the fruitiness a bit, but this year's Zinfandel from the Sierra Foothills came off the press bursting with such a uniquely charming savory profile that we opted to keep the wine in stainless steel throughout *élevage*, blending in a splash of dry-farmed and deeply concentrated aged Vermentino to ground and frame the *cuvée* (like we added a bit of lux gold crown molding to your favorite modern interior). With or without food, this is a classic Post Flirtation wine—exuberant and almost too easy to drink! Explore the interplay between fresh and savory flavors over the course of a glass (or bottle!), as the wine warms slightly and more of those savory notes come alive.

PRODUCTION NOTES

Production: 994 cases

At Bottling (February 2022): Free SO₂ 8 mg/L, total SO₂ 41 mg/L. All wines are vegan.

All of our wines are fermented with native yeast and bacteria, are vegan (our corks contain beeswax), and have no additions beyond minimal effective sulfites for some wines, as listed.

MarthaStoumen