

# WAVES

## 2021 ROSÉ WINE

43% Zinfandel, 40% Carignan, 9% Viognier, 8% Petite Sirah

WAVES is a super fun project where we get to make delicious, sexy wines and put them in a can. Our ideal rosé for a can was light and zippy with big fruit, and this combination of varieties gives us that with a powerhouse of freshness. The gentle sparkle really makes this a fun wine to enjoy out of the can or in a glass. The varietal composition we came up with for this wine seems a little crazy, but the vintage called for a little bit of white wine to lean out the big reds. We co-fermented early picked Viognier juice with Zinfandel, Carignan, and Petite Sirah and we love the combination.

Aromas of pomegranate, red plum and white cherry along with hints of stone. The palate shows raspberry, gooseberry and white cherry in abundance, bright acidity and a light sparkle and a bit of texture in the finish.



### Vineyards

%	Vineyard	AVA	Variety	Farming
43%	Gary Venturi	Mendocino	Zinfandel	Organic
35%	Frei Vineyard	Solano Green County	Carignan	Organic
9%	Sanford and Benedict	Santa Rita Hills	Viognier	Certified Organic
8%	Gary Venturi	Mendocino	Petite Sirah	Organic
5%	Gary Venturi	Mendocino	Carignan	Organic

### Winemaking

2021 was a challenging vintage with a small crop and a lot of heat. We did not make as much rosé as we would have liked because the grapes were not very juicy, which resulted in very small yields. We would normally tread or de-stem some of the grapes for our rosé to bring up the red fruit character but we decided to forego, as we were afraid to pick up too much tannin. We had so much fruitiness and color that we didn't need to anyway. All varieties were pressed and settled separately, and then combined for fermentation. All wines were fermented naturally and once finished, we stored the blend cold without sulfur. We added 20ppm sulfur three weeks prior to canning. This wine was not fined but it was filtered.

#### Production: 1100 X 9L cases 375mL

Alc: 13.14% | TA: 6.99g/L | pH: 3.54 | VA: 0.56 g/L | RS: 1.53 g/L | Malic Acid: 0.13 g/L | Total SO<sub>2</sub>: 24 ppm | Dissolved CO<sub>2</sub> at canning: 3800 ppm Turbidity at bottling: 0.35 NTU (Filtered)