

WAVES

2022 ROSÉ WINE

55% Zinfandel, 38% Carignan, 4% Barbera, 3% Viognier

For our WAVES Rosé we strive to make what we consider the ideal rosé for a take-anywhere can – a wine that is refreshing, light and zippy with big fruit. Our 2022 vintage of WAVES Rosé is no exception. This combination of varieties resulted in a powerhouse of freshness with aromas of pomegranate and red plum along with hints of stone. The gentle sparkle really makes this a fun wine to enjoy straight out of the can alongside a beach read or a picnic spread. The palate expresses raspberry, gooseberry, and white cherry in abundance with bright acidity and a bolster of texture in the finish.

Winemaking

2022 was on its way to being an idyllic vintage with an abundance of big juicy berries and cool weather until the heat wave! We were able to harvest the Lodi fruit before the heat, but we were not so lucky in Mendocino. Thankfully, the Mendocino Zinfandel made it through the heat spell and rain that followed without causing us any difficulty in the cellar. We opted for no skin contact on the Mendocino fruit, but the Lodi Zinfandel was passed through a must pump to get a little color and red fruit character. We executed our usual protocol of very light pressing followed by 24 hours of settling. We added 10ppm SO₂ to the Lodi fruit and 40ppm to the Mendocino fruit (to make sure to suppress acetobactor and lactic acid bacteria). The individual lots were sent to stainless steel tanks that were warmed up for fermentation. The sulfur was not adjusted prior to canning. This wine was not fined but it was filtered.



Vineyards

%	Vineyard(s)	AVA	Variety	Farming
42%	Cherryblock	Lodi	Zinfandel	Organic
27%	Shin Old Vines	Lodi	Carignan	Organic
24%	Gary Venturi	Mendocino	Zinfandel, Carignan	Organic
4%	Campo Vida	Mendocino	Barbera	Organic
3%	Sanford and Benedict	Santa Rita Hills	Viognier	Organic

Production: 3000 X 6L cases 250mL, Label Art by Jen Stark

Alc: 11.4% | TA: 6.99 g/L | pH: 5.81 | VA: 0.56 g/L | RS: 0.83 g/L | Malic Acid: 0.02 g/L | Total SO₂: 28 ppm

Dissolved CO₂ at canning: 3400ppm | Turbidity at bottling: 0.35