



Rosé

Our Rosé is 100% whole-cluster pressed, Los Angeles Grenache that is pure summertime in a bottle. Enjoy this crisp and refreshing wine on a hot sunny day by the pool, at the beach, when dining al fresco, or wherever your warm weather adventures take you.

Vintage Notes

The 2016 vintage in Los Angeles was similar in nature to the previous drought years, but did not suffer the same tiny yields as '14 and '15. The perennial heat waves that make their way through the harvest season were mild and short in duration, allowing the grapes to remain on the vine until perfect ripeness was achieved. The resulting wines feature luscious fruit, bright acidity, and perfectly ripened tannins.

Winegrowing & Production Notes

The 2017 Rosé is 100% Grenache made from Neenach Ranch Vineyard in the northeast corner of the Antelope Valley, near the base of the Tejon Pass. The vineyard rests on a slight slope that is graced with cooling breezes that sweep through the rows in the late summer afternoons, allowing acidity and minerality to remain in the berries even as intense fruit flavors develop. The grapes were picked by hand, with dry ice layered into the bins, then cold soaked for 10 hours to preserve the wine's natural freshness, before they were lightly whole-cluster pressed and settled into a steel tank. A cool and slow fermentation was followed by 5 months of aging in steel.

Tasting Notes

Fresh peaches and lychee take center stage on the complex nose, while hints of apricot and honeysuckle round out the supporting cast. Generous acidity greets the palate, balanced with the freshness of honeydew melon balls and stone fruit, culminating in a mouthwatering finish of citrus and minerality that begs for another sip.