

2019 ROSÉ OF GRENACHE

SAN LUIS OBISPO COUNTY

186 Cases | Bottled March 9, 2020

Suggested Retail: \$25

VINEYARD

This vintage our Rose of Grenache comes from Whale Rock Vineyard, a certified organic vineyard owned by Niels and Bimmer Udsen of Castoro Cellars. The grapes were picked just after sunrise with temperatures in the low 30s. Whole clusters were put directly into our membrane tank press and gently squeezed very slowly (four hours) without rotating the press to mimic how Champagne juice is made. This yields extremely light-colored juice, which is very low in tannins and very high in aromatics. The juice is settled overnight, racked off its lees, fermented cold in stainless steel and aged in a stainless steel tank.

VINTAGE

The Templeton gap and most of Paso Robles experienced a relatively cool growing season in 2019, after a good amount of rain during the 2018/2019 winter. There were only eight days of temperature hitting 100 degrees during the summer, which is relatively less than average, and the vines and grapes benefited. Furthermore, the harvest weather was ideal with consistent mild temperatures. We had the luxury to bring in fruit at a manageable pace, at ideal sugar and acid levels, over the duration of the long harvest season.

Vineyard:

Whalerock Vineyard

Templeton Gap

Harvest:

Harvested at break of dawn on October 10, 2019

Fermentation:

Fermented in stainless steel at 56°F

No malolactic fermentation

Aging:

Aged in Stainless steel.

Alcohol:	pH:	T.A.:
13.0%	3.28	5.80g/L



TASTING NOTES

This wine has a beautiful pink, watermelon hued color like a cloud filled sunset. The nose is expressive of rose petal, cotton candy and springtime flowers. This is a mouthwatering wine with ripe flavors, silky smooth textures and awesome balance which displays energy and freshness.