

2022 **ROSÉ**

APPELLATION: Paso Robles, California VINEYARD: Whale Rock Vineyard ABV: 14.1% TOTAL ACIDITY: 0. q/100ml pH: 3.19 RS: 0.15 q/100ml GRAPES: 100% organically certified Grenache intentionally grown for Rosé. 3 tons hand- harvested 26 Sept 2022 PROCESSING: Hand-fed destemmer, 1.5 Ton open-top hand-punched-down fermenters, 1.5 bar soft membrane pressing FERMENT: Cool, 100% stainless-steel fermentation with a blend of yeast strains for increased complexity and mouthfeel AGING: 100% stainless steel fermentation followed by 4 months aging in large format neutral barrels BOTTLING: 180 cases APPEARANCE: Brilliant light salmon in color. The true definition of a poolside side rose. AROMA: Harmonious aromas of melon, gardenia, and fresh raspberries. PALATE: Silky and graceful with flavors of watermelon and a hint of lime on the finish. HARVEST NOTES: Vintage 2022 started with enormous potential for an

HARVEST NOTES: Vintage 2022 started with enormous potential for an average yield but with superior quality. The spring was warm, bloom and set saw no bad weather and the summer began perfectly. Our cluster counts were good, and the weather portended for an early harvest. But... there is always a but, just as the berries were sizing up a tremendous heat wave settled in over California and the vines struggled; the berries stayed small, and the yields shrunk. Harvest was still early. The resulting wines though are looking amazing with deep color and wonderful ripe fruit flavors. Our grapes stood up to Mother Nature to bring you bright whites with tons of flavor and reds of uncompromising complexity.



