

CARLSON



2021 Grenache Rose

Our second vintage Grenache Rose has finally arrived. Once again, the fruit for this Rose came from the Santa Ynez Vineyard located in the eastern climes of the Santa Ynez Valley. The vineyard is meticulously farmed and the grapes are harvest early to protect the natural grape acidity.

We hand harvest the fruit in the dead of night to take advantage of the cool coastal temperatures. By harvesting at night, we receive fruit that is cold, crisp and the juice chemistry is well balanced.

TASTING NOTES

The smell of nectarine, strawberry, and cranberry come forward when you first open the wine. The aromas are delicate and very well balanced. The wine smells of fruit and is very bright and fresh. The initial sip is that of crisp fruit followed by a balanced palate that is crisp, clean and of medium light weight. Everything is really well balanced and integrated.

WINEMAKING DETAILS

Harvest Dates:	September 16, 2021
TA:	7.5 gm/L
pH:	3.12
ALC:	13.5% Alc. by vol.
Bottled:	March 7, 2022
Production:	192 cases, 750 ml bottles

The grapes were hand harvested at night on September 16, 2022. The fruit was grown specifically to make Rose. The fruit was destemmed and given several hours of skin contact so that there would be a small amount of color in the finished wine. The fermentation was done using a yeast strain that enhances varietal fruit characteristics. The fermentation was done in stainless steel and the aging was in stainless steel as well. This is done to preserve the fruitfulness of the wine and create a crisp and balanced palate.