

2022 was a year that most winemakers will remember for a long time. A late deep freeze early in the season and a multi-record breaking heatwave at the beginning of harvest contributed to what will hopefully be a once in a lifetime vintage.

**Harvest:** The grapes were harvested from 9/6 – 10/12.

**Vineyards:**

Gemeny Vineyard – Petite Sirah

Glenrose Vineyard – Grenache, Syrah and Tannat

**Vinification:** The saignée was pulled from the bins after 24 hours of skin contact. The yeast used was W15. The fermentations lasted 15 days. The Wine was racked off the lees immediately after fermentation finished. Secondary, Malolactic, Fermentation was inhibited.

**Aging:** Settled in Stainless Steel containers for 3 months.

**Bottling:** This wine was bottled on 2/9/23

**Technical Information:** 34% Petite Sirah, 33% Syrah, 29% Grenache and 4% Tannat

Cases produced: 45

Alcohol: 14.1%

Residual Sugar: 0.06g / 100mL

pH: 3.32

Total Acid: 6.0g tar / 100mL

Volatile Acidity: 0.020g aa / 100mL

**Winemaker Notes and Tasting:** This is a bigger style Rosé with good acidity. This wine is perfect for drinking now, especially ice cold on a hot summer day.

Aromas of Black Cherry, Orange, Watermelon and Black Tea

Flavors of Black Cherry, Cantaloupe, Black Tea and Grapefruit Zest