

AROMA

watermelon jolly rancher, quartz, rose hips

FLAVOR

unripe watermelon, hibiscus, crushed chalk

FOOD PAIRINGS

grilled octopus, chorizo breakfast tacos, shrimp cocktail

VINIFICATION

The fruit was hand-harvested and the berries whole-cluster pressed to a stainless steel tank. The wine was fermented cool and finished dry. It underwent a long, slow malolactic fermentation which balanced the naturally high acidity. A gentle filtration was done prior to bottling.

SITE

From a mid-century planting of dry-farmed, head-trained Carignan in the township of Talmage. A severe diurnal shift supports gradual and often late ripening. The soil is red clay strewn with fist sized rocks. The combination of vine age, extended growing season, and tougher soil conspire to produce a rosé with great freshness and complexity.

NOTES

Drought Concentration. That is the story of the 2021 Vintage. Grape yields were down as much as 50%–70% in some Mendocino vineyards. The oldest vines were especially impacted. Two dry winters followed by two hot summers gave us a historically small crop of exceptional quality. Our 20 Ton contract at Bartolomei Vineyard yielded 9 Tons (+/-620 cases of wine). To offset the shortage, we did something we've never done before: we allocated a few tons of prized McCutchen Ranch Carignan—long the source of our red Carignan (Sativa)—to our 2021 Rosé program.

The 2021 vintage will inspire some hyperbole. Lowest yields. Smallest clusters. Best-Ever. This 2021 Rosé is all of those things. If you have enjoyed our Rosé in years past, imagine the wine with more amplitude. It has more fruit intensity than usual, perhaps from the McCutchen Ranch component (where our yields were a stingy 1-Ton per Acre)? The wine looks and feels electric. The aromatics are explosive with pink guava, watermelon rind, Thai basil, hibiscus & crushed chalk.

DETAILS

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| Vineyard: Bartolomei | pH: 3.01 |
| Appellation: Mendocino County | Brix 22.3° |
| County: Mendocino | Total acidity: 7.2 g/l |
| Winemaker: Drew Huffine | Residual sugar: 0.2 g/l |
| Production: 846 cases + 15 cases magnums | Alcohol: 13.3% |
| Anticipated maturity: 2022-2024 | Yield: 4 T/acre |
| | Clones: Heritage Selection |
| | Harvest dates: 9/9, 9/11/2020 |
| | Bottling dates: 2/26/2021 |

