

AROMA

cilantro, fresh-picked strawberry, rhubarb

FLAVOR

watermelon juice, seashell, white grapefruit

FOOD PAIRINGS

guacamole + chips, shrimp in olive oil + lemon, beet-cured lox

VINIFICATION

The fruit was hand-harvested and the berries purposely “broken” before being 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. 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

We halved our rosé production in 2019, allocating "a full truckload" of this prized 1940s Carignan to red wine (*Indica* Red Table Wine). The portion reserved for pink wine we harvested over a two week period, with an earlier pick selected for acidity and a late pick for maximum flavor. Multiple picks is a luxury not often afforded to a \$22 wine, but we couldn't help ourselves, and what we got in the bottle is undeniable. Last year's version was lauded by Ray Isle from *Food & Wine Magazine*, poured by the glass at Michelin 1-Star restaurant The Progress, and was the #1 selling wine in our tasting room. This year's version – a direct-to-press, bone-dry, vinous cocktail with red grapefruit, guava jelly, candied lime peel, spring strawberry, and blood orange notes—is ultra crushable. It will also pair well with just about anything—we like it with chips and guac, pickled shrimp, bagels and lox.

P.S.

With the return of *Indica* Red Table Wine, we have elected to drop the *Indica* fanciful name on Rosé. From 2019 vintage onward, the wine will now be known as Rosé of Carignan. The nom de guerre remains Strawberry Diesel.

DETAILS

Vineyard: Bartolomei	pH: 3.06
Appellation: Mendocino County	Brix 19.5°
County: Mendocino	Total acidity: 7.9 g/l
Winemaker: Drew Huffine	Residual sugar: 0.5 g/l
Production: 1316 cases	Alcohol: 12.8%
Anticipated maturity: 2020-2022	Yield 3-4 t/acre
	Clones: Mother Clone
	Harvest dates: 9/10/19 + 9/25/19
	Bottling dates: 2/19/20

