

Vintage
2024



Rosé of Carignan Mendocino County

AROMA

white guava, tangerine blossom, watermelon rind

FLAVOR

red grapefruit, alpine strawberry, pink sea salt

FOOD PAIRINGS

prosciutto & melon, breakfast burritos, burrata on toast

VINIFICATION

8.9 T harvested on 9/9. 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

We think our 2023 Rosé was the best one we ever put to bottle. A lot of it had to do with a remarkable vintage. But we also made some elemental changes to the wine. For starters, we blended in a few errant rows of Grenache Gris that had previously not been on offer. To brighten (and lighten up) the wine, we ceased with crushing the fruit before pressing and just whole cluster pressed it. The resulting wine just hit different. In 2024, we followed the same recipe. For the last 15 years, this Rosé of Carignan has come from Rory & Vince Bartolomei's vineyard in Talmage, Mendocino. You have turn your clock back 100 years when you visit Talmage, a special place where locals still ride into town on horseback. These two brothers look like they walked off the set of a Quentin Tarantino movie—such distinctive characters, so tied to a specific time and place. It's rare for Rosé to show such a presence of place, but this one does.

DETAILS

Vineyard

Bartolomei

Appellation

Talmage

County

Mendocino

Winemaker

Drew Huffine

Production

550 cases

Anticipated maturity

2025-2028

Harvest dates

9/9/24

Bottling dates

2/5/2025

Yield

3 T/acre

Clones

Mother Clone

Alcohol

13.5%

pH

3.1

Brix

22.1°

Total acidity

6.9 g/l

Residual sugar

0.4 g/l