



## 2014 GRENACHE ROSÉ Paso Robles

VINTAGE: 2014

**VARIETAL: GRENACHE** 

APPELLATION: PASO ROBLES HARVEST DATE: 09/15/2014 BRIX AT HARVEST: 23.8

**ALCOHOL:** 14.1%

**pH:** 3.5 **TA:** 6.8 g/L

CASE PRODUCTION (9L): 1,000 cases

CASE PACK: 12 X 750ML RELEASE DATE: 02/15/2015 SUGGESTED RETAIL: \$25



## VINEYARD:

Inspired by the relaxed, friendly lifestyle enjoyed throughout California's serene coastal towns, wines from our Central Coast Collection reflect the merits of the diverse growing regions that span from Santa Barbara to Monterey Counties. The wines are approachable in both price and style and exhibit a Central Coast flavor profile that is suitable to a wide variety of foods. The Central Coast Collection showcases common traits of clean fruit and regional character.

## VINIFICATION:

Fruit for the Grenache Rosé comes from French Camp Vineyard, one of the most prestigious and remote single vineyards in San Luis Obispo County. The southeastern point of where the grapes are grown experiences a 50-degree diurnal temperature shift, allowing the grapes to reach full maturity while simultaneously preserving their acid and complex flavors. For the 2014 vintage, the winemaker used the skin-contact method by placing the lot of de-stemmed Grenache grapes in a tank, cold-soaking for 14 hours and then pressing the must prior to fermentation. This process creates a Grenache Rosé filled with lively acidity, minerality, fresh floral aromas, body, and intense fruit character.

## **TASTING NOTES:**

The nose is clean and fresh, reminiscent of macerated strawberries, mint, and a slight hint of cherry kirsch. A sweet fruit character continues on the palate, rounded by ripe fruit flavors of raspberries, anise, tart cherry and dried cranberries. The finish closes with a lingering sweetness and a bite of candied ginger. This Rosé would pair beautifully with jalapeño ceviche or a spicy watermelon and shrimp gazpacho as the spice highlights a grassy, light quality in the wine.