

ROSÉ 2023



VINEYARD & VINTAGE

Our Provence-style Rosé was grown in the cool climate of Loma del Rio Vineyard in Monterey County—a terroir with ideal growing conditions for this varietal. This cool climate helps the grapes maintain their crisp acidity and gives them a long hang-time on the vines to develop flavors. Cinsault is considered one of the minor grapes found in Rhône blends and Provençal rosés. It is typically characterized by wines that are punchy and fruit forward with almost equal amounts of floral aromas. It grows in tight clusters with low levels of tannin in the skins and requires attentive canopy management from growers.

2023 was one of the best years for our Rosé, and we couldn't be more pleased with this vintage. The grapes saw plenty of hangtime to develop layers of flavors. 8 hours of skin contact during winemaking gave this baby pink delight perfect color, taste and aroma. We aged it in 100% stainless steel to preserve the freshness of the wine.

REGION & VARIETAL COMPOSITION



TASTING & PAIRINGS

On the nose, vibrant aromas of wild strawberries, ripe raspberries, and a hint of watermelon mingle with subtle floral notes. The palate is bright and refreshing, with juicy red fruit flavors complemented by a delicate minerality and a whisper of citrus zest. Its light, crisp acidity and a smooth, clean finish make this Rosé an elegant and versatile choice for warm afternoons and light, summer snacks.

If you are feeling adventurous, escargot is a classic pairing with Cinsault! Otherwise, light dishes with fresh fruit, crisp veggies or soft, zesty cheese work wonderfully well with this varietal.

