



**Varietal Composition**  
Grenache Noir

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River	Acquiesce

**Farming:** LODI RULES Sustainable Winegrowing

- Alc 13.5%
- RS 1.5 g/L
- TA 6.6 g/L
- pH 3.38
- **Harvest** 8/30/23
- **Bottled** 2/6/24
- **Cases** 459

## 2023 Grenache Rosé

*Gold* 2024 LA International Wine Competition (92pts)

*Double Gold* 2024 CA State Fair (99pts), Sunset International (97pts), American Fine Wine Rose Comp (95pts)

*Best of Class* 2024 CA State Fair, 2025 San Francisco Chronicle Wine Competition

### Profile

Freshly picked Rainer cherries with a strawberry field backdrop. Salted watermelon and mint salad. Lavendar, wet rose, and wild raspberry. This dedicated Provençal style rosé has a vibrant, textured palate complemented by a lingering finish. This wine transports us without the price of airfare.

### Vineyard

We have 1.5 acres of estate Grenache for our dedicated rosé. The cool nighttime breezes from the nearby Mokelumne River provides the grapes with ripe, fruity flavors and an excellent acid backbone. 2023 was a stunner. A cool, wet vintage provided optimal growing conditions with physiological ripeness occurring at lower Brix and perfect chemistry at harvest.

### Winemaking

The grapes were hand-harvested in the early morning to retain acidity, providing vibrancy in the wine. The juice is then cool fermented in temperature controlled stainless steel tanks to highlight the pure Lodi fruit expressions. The past few vintages have had some sprinkle blending but this vintage gave such a spot on profile, we left it untouched. The wine was then left sur lie until bottling to build texture.

### Pairing

Try with prosciutto and ripe tomatoes, quiche, and pork tenderloin.

### Retail USD

\$34.50 / bottle (750 mL)