

melville

2022 Estate Rose of Grenache

Description

Planted to 3.13 acres on the east side of our estate, our Grenache was procured from cuttings from Justin Smith at Saxum Vineyards, which he had received from Château Rayas in Châteauneuf-du-Pape. Our winegrowers work diligently to handcraft these vines. After hand-harvesting at night, we whole-cluster foot stomp and give the rosé a much-needed spa day – 24 hour cold-soak with skin contact – so the rosé can develop that beautiful, vibrant color, aromatic compounds and exquisite flavors. After the cold soak, the rosé is direct pressed, with half going into barrel and half in stainless steel tank, where it awaited its debut!

Highlights

Varietal: 100% Grenache
Cases Produced: 570
Soil Type: Sandy loam
Vine age: 25 years old
Clone:
Fermentation: Whole cluster pressed, neutral barrel and stainless steel fermented
Élevage: Aged in stainless steel and neutral oak
Bottling date: March 24, 2023
Release date + price: April 2023, \$34

Tasting Notes

On the nose, the wine has a pronounced bouquet of ripe strawberries and fresh peach, with hints of grapefruit and blood orange. Floral notes of rose petals are followed by subtle herbaceous undertones of thyme and crushed chalk. The wine is medium bodied with a smooth and silky texture that glides across the palate displaying flavors of nectarines, Rainer cherries, finishing with pomegranate and a touch of orange zest and a crushed rock minerality. The combination of ripe fruit flavors, floral notes, and a creamy mouthfeel are countered with a vibrant, mouthwatering tension, creating perfect balance like Ying & Yang. A perfect choice for pairing with grilled seafood, light summer salads or simply great friends.

Technical Details

Alcohol: 12.6%
pH: 3.35
VA: 0.31 g/L
Glucose + fructose: 0.0 g/L
TA: 5.7 g/L
Free SO₂: 14 mg/L
Total SO₂: 50 mg/L