

melville

2023 Estate Rosé 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: 420
Soil Type: Sandy loam
Vine age: 6 years old
Clone: Rayas
Fermentation: Whole cluster pressed, neutral barrel and stainless steel fermented
Élevage: Aged in stainless steel and neutral oak
Bottling date: February 9, 2024
Release date + price: February 14, 2024, \$36

Tasting Notes

Aromatics of wild strawberry, salted watermelon and dried rose petal emerge on the nose, followed by minerals and crushed stones, oyster brine and dried citrus peel. A bright, fresh mouthfeel leads to a crisp and zesty palate flooded with layers of fruit density. A touch of fine tannin (from the 24-hours of skin contact) rounds out this vibrant and refreshing wine. Pair with a strawberry and spinach salad or Tuna Nicoise.

Technical Details

Alcohol: 12.1%
pH: 3.29
VA: 0.35 g/L
Glucose + fructose: 0.0 g/L
TA: 7.4 g/L