

melville

2021 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 hand-craft these vines. After hand-harvesting at night, we whole-cluster foot stomp and give the rose a much needed spa day – 24 hour cold-soak with skin contact – so the rose can develop that beautiful, vibrant color, aromatic compounds and exquisite flavors. After the cold-soak the rose is direct pressed, with half going into barrel and half in stainless steel tank, where it awaited it's debut!

Highlights

Varietal: 100% Grenache
Cases Produced: 450
Soil Type: Sandy loam
Clones: Rayas
Fermentation: Whole cluster pressed, neutral barrel fermented.
Élevage: Aged in stainless steel + neutral oak
Bottling date: February 11, 2022
Release date + price: April 2022, \$32

Tasting Notes

Pale watermelon in color, notes of watermelon rind and white rose petal layer elegantly with hibiscus leaf on the nose. White strawberry and grapefruit dance on the palate with a long, bright finish.

Technical Details

Alcohol: 12.3%
pH: 3.21
Total SO₂: 24 ppm
VA: 0.3 g/L
Glucose + fructose: 0.0 g/L
TA: 7.4 g/L
Free SO₂: 12 ppm