



2020 Rosé Santa Cruz Mountains

HARVESTED: September 9, 2020
VINEYARD: Santa Cruz Mountains
SOILS: loamy clay
BOTTLED: February 2021, 93 cases
COMPOSITION: 100% Syrah
ALCOHOL: 12.5%
WINEMAKER: Charlie Miller
VINEYARD MANAGER: Thayer Dunwoody

VINTAGE NOTES

A lack of winter rains made for an open, airy canopy and great sunlight penetration. Consistent heat resulted in even ripening and advanced flavor development at lower sugars. An earlier pick made sense in 2020 - well-balanced, energetic fruit with a solid flavor profile.

WINEMAKING NOTES

Grape clusters were hand-picked, sorted, and destemmed. The fruit sat on the skins for 5 hours before gently basket pressing to a stainless steel tank. The juice was chilled and left to settle for 24 hours before racking clean to a new tank. 100% stainless steel fermented. 5 months in stainless before being lightly filtered and bottled.

TASTING NOTES

Light and bright, strawberry juice with a watermelon twang. Notes of honey, orange zest, ocean spray, and peach pit. Bone dry and with assertive acid, this rosé is lighthearted enough to sip poolside and complex enough to be enjoyed over dinner.

CELLARING

Enjoy now.