The 2016 growing season represents the fifth year of drought in our region with preseason rainfall about 70% of normal. Budbreak arrived in the third week of March, which is 1 to 2 weeks earlier than average. Spring weather was on the warm side and resulted in healthy canopy growth prior to bloom in mid-May, where we saw good set and an average crop size. We can always count on the chilly 50 degree nights throughout the summer in Paso Robles, which contribute to the unique fresh fruit character of the Grenache-based wines from this region. We harvest early to preserve the bright acidity in the wine. Our approach to winemaking in 2016 borrows from the latest trends in Provence for rosé. Employing a 21-day aging of the raw juice at low temperature, prior to yeast inoculation, delivers a wine with elevated levels of thiol that ring true with notes of fresh grapefruit and passion fruit. A truly refreshing style which pairs well with fresh seafood.

Winemaker’s Comments

Big on thiol, the explosive grapefruit and passion fruit character of this new vintage reflects an emerging style of rosé winemaking. Strawberry on the palate, with a cleansing citrus-sorbet finish. This wine pairs perfectly with sashimi, grilled oysters or any healthy summer cuisine.

—Steve Peck, red winemaker

Food Pairings

A great companion for shellfish, sushi or a summer salad of kale and wild rice.

Technical Notes

APPPELLATION: Paso Robles, San Luis Obispo County, California

COMPOSITION: 92% Grenache Noir, 4% Counoise, 4% Mourvèdre

HARVEST DATES: September 22nd for Adelaida; October 5th and 7th for Willow Creek and Creston vineyards respectively.

HARVEST PROCESS: Hand-harvested early morning into 1,000 lb. picking bins

HARVEST CHEMISTRIES: Brix 22.3° avg, total acidity 0.75 g/100ml, pH 3.2

VINIFICATION:

YEAST: Xynaflore X5 was selected to emphasize varietal thiol aromas

FERMENTATION: Stainless steel tank

TEMPERATURE: Fermentation initiated at 65°F.

MACERATION: Destemmed fruit was soaked overnight, followed by a traditional “Champagne” press cycle. The pressed juice was held cold for 21 days prior to racking and inoculation with yeast.

MALOLACTIC: None

MATURATION: Aged 4 months in stainless steel barrels

BOTTLE AGING: Bottled March 15th, 2017

BOTTLING CHEMISTRIES:

PH: 3.23

TOTAL ACIDITY: 0.54 g/100ml

ALCOHOL: 12.5% by volume

RES. SUGAR: 0.07 g/100ml (dry)

CELLARING: Best enjoyed in the current vintage. Buy a case for summer enjoyment and hold back a few bottles for the holidays!

CASES PRODUCED: 302