

Verdad Rosé 2008

This is an exciting wine for me. Most of the fruit (86% total, both Grenache and Tempranillo) is from our new biodynamic vineyard, the Sawyer Lindquist Vineyard in Edna Valley. This vineyard was planted in 2005 and had its first “real” harvest in 2008. The balance of the fruit (14% Grenache) is from the beautiful Alisos Vineyard in Los Alamos, which is sustainably farmed to the highest standards.

The Rosé is made up of 10% of Tempranillo which was picked early and de-stemmed then pressed after about 12 hours of skin contact. This is the first time in 3 years I’ve used a small amount of Tempranillo for Rosé. In the past I used about 5% “en saignée,” a technique that bleeds the juice from a red wine (therefore riper) ferment. I found that even this tiny percentage of ripe Tempranillo was overwhelming in the blend because of its smoky-spicy-gamey quality. I realized that in order to use Tempranillo in my Grenache-based Rosé it must be picked early when the fruitier flavors dominate.

The Grenache was also picked early. The majority was de-stemmed in the afternoon, left overnight on the skins, and then pressed after about 12-15 hours of skin contact. The last 3-ton lot of Grenache was whole cluster pressed because I didn’t want to extract any more color.

The resulting wine is fresh and lively with wild strawberry aromas layered with watermelon and subtle spice. It finishes crisp with a touch of citrus. The flavors are bright and nuanced on the palate. There is a lot going on in this wine and it will match well with a wide variety of flavors from shellfish stew to cold roast beef.

1200 cases were produced.