

WINE CREEK RANCH | 2023

**Rosé**

DRY CREEK VALLEY

A true labor of love, our estate-bottled, single-vineyard, dry Provencal-style Rosé melds five distinct varieties to create an intentionally crafted wine that is seamlessly balanced, refreshingly crisp and always hard to resist.

*“While superb on its own, this Rosé is shockingly versatile, especially with spicy foods, grilled salmon, salad niçoise, pesto or charcuterie.”*

WINEMAKER HUGH CHAPPELLE



**CCOF CERTIFIED ESTATE VINEYARD**

► 100% estate grown and bottled, all five varietals in this blend were organically grown on Wine Creek Ranch, home to 59 acres of vineyards that surround our winery and tasting room. The Mediterranean climate and well-drained soils are ideal for the Rhône varieties in this blend.

**VINTAGE**

► 2023 was one of the latest harvests of the last 20 years. Picking for Rosé started almost four weeks later than normal and then ran at a glacial pace for five weeks—two weeks longer than normal. Despite having to juggle Rosé lots when we were in the middle of processing Sauvignon Blanc and Zinfandel, we are thrilled with the result. The extremely long hang time in 2023 allowed skin tannins, aroma, and flavor to ripen slowly at low sugar and alongside exceptional natural acidity. The finished wine has notable purity and focus with a crisp, taut structure that will be both enjoyable young and over the next 2-3 years

**WINEMAKING**

► Each varietal was handpicked at perfect maturity for Rosé, giving us fruit that is intense in flavor, lower in alcohol, and with balanced acidity. Lots were cold soaked, pressed, and vinified separately. Cool fermentation, no malolactic and aging in both stainless steel and neutral barrels results in a pure, focused wine that perfectly reflects its terroir and varietal makeup. In 2023, our Petite Sirah really shined in the cellar, so its inclusion was increased, adding subtle yet bright darker fruit notes along with a beautiful violet-tinged color.

**TASTING NOTES**

► Star bright with a gorgeous pale salmon color that borders on rose gold. Aromas of cherry blossom and guava mix with river rock minerality and a hint of white pepper.

► In the mouth, guava flavors persist and are complimented by passion fruit, tart strawberry, pink grapefruit, and a touch of green herbs which are balanced by a bracing acidity.

**VARIETAL COMPOSITION**

► 53% Grenache, 22% Petite Sirah, 14% Counoise, 7% Mourvèdre, 4% Primitivo

**HARVEST DATES**

► 9/16/23 - 10/25/23

**pH | TA**

► 3.29 | 0.49

**ALCOHOL**

► 13.1%

**AGED**

► 50% Stainless Steel / 50% Neutral Acacia Puncheons (500L)

**BOTTLED**

► February 19, 2024

**PRICE**

► \$30

