



The 109 Mile Rosé

Vintage: 2017

Wine Information: 91% Tempranillo; 6% Grenache; 3% Syrah

Vineyard: Tempranillo – Willow Springs (High Desert AVA); Grenache - Swayze Vineyard (Los Angeles County); Syrah – Russak Vineyard (Ventura County)

Appellation: California

Harvest Date: August 15-Sept. 15

Alcohol by Volume: 12.5%

pH: 3.7

TA: 6.3g/L

Production: 50 cases

Growing Season: Willow Springs Vineyard is a warm climate, high desert site, at 2523 feet of altitude located the High Desert AVA in the Antelope Valley. Willow Springs was one of the few sources of fresh water for early settlers as they crossed the Mojave Desert.

Vineyard: The Tempranillo was harvested early on August 15th at 21 Brix specifically for rosé winemaking. Acid was adjusted at crush to compensate for the sandy, high potassium soils where the grapes are grown. Small amounts of Grenache and Syrah saignee were pulled from later lots.

Winemaking: Gorgeous, pristine clusters were hand-picked at an early ripeness of 21 Brix before sunrise and delivered to the winery cold where it was hand-sorted, destemmed, and gently crushed. Acidity and SO₂ additions were made to the must. The juice soaked on the skins for 12 hours before the right depth of color was achieved at which point it was pressed into cold stainless. The juice was racked off the sediment at 24 hours, yeast pitched, and slowly fermented over several weeks. Grenache and Syrah saignee was later blended and the resulting wine was cold stabilized and bottled on April 1st.

Tasting Notes: The wine is a gorgeous rose gold color in the glass and is aromatically intense with aromas of peaches and cream. It has a medium body with honeydew melon, citrus, and tiny hint of spice in the background. This rosé is meant to be drunk fresh and cold. Enjoy today or over the next two years.

