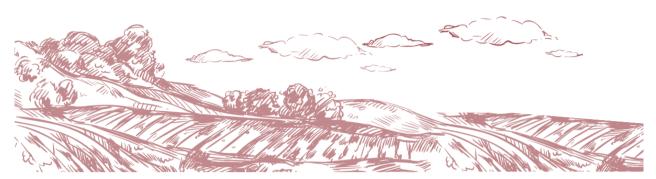


# 2021 ROSÉ - SANTA BARBARA COUNTY

SANTA BARBARA COUNTY, CA



## WINEMAKER NOTES

The 2021 Rosé - Santa Barbara County has a golden pink hue and is the perfect spring/summer sipper. This wine was fermented in stainless steel to preserve freshness and is bright on the nose and palate. Aromas of stone fruit, strawberry-kiwi candy and orange sherbet compliment zesty citrus notes on the palate and a delightfully creamy mouthfeel. Great on its own or with light appetizers, this rosé perfectly compliments long days and sunshine.

#### WINEMAKING

Cases: Appellation: Varietal composition: Vineyard selection:	306 Santa Barbara County 65% Mourvèdre, 35% Grenache 39% Mourvèdre, Portico Hills Vineyard, 35% Grenache - Shokrian Vineyard, 26% Mourvèdre - Nolan Vineyard
Barrels   Aging:	Fermented and aged in stainless steel   6 months
Alcohol:	13%
Brix: pH at harvest: Finished pH: Finished TA:	20.6-23.6 3.39-3.59 pH 3.62 4.6 g/L
Harvest date: Bottling date: Release date:	10/7/2021-10/12/2021 March 2021 Spring 2022

### 2021 VINTAGE

One of the best vintages in recent memory, 2021 was an even, cool vintage allowing fruit extended hang time to concentrate flavors and complexity without losing acid. Wines from this vintage are powerful while still being moderate in alcohol, and maintaining freshness and fruit purity.

### SANTA BARBARA COUNTY

The wine region of Santa Barbara County is located north of the city of Santa Barbara and includes the Santa Ynez Valley and Santa Maria Valley. A defining feature of the region that makes it ideal for grape growing are the transverse, (east-to-west running) mountain ranges that funnel the marine climate inland. The marine fog and wind have a moderating effect on the vines prolonging the growing season and providing a longer hang time for the fruit.

### ACCOLADES

91 Points - Wine Enthusiast Light lemon, rusty earth and pink-fleshed fruit aromas show on the nose of this rosé blend of 67% Mourvedre and 33% Grenache. The palate offers a lightly rocky minerality that cuts through the orange-peel and pluot-flesh flavors. -Matt Kettmann