



Limited Addition Wines

2022 Petillant Natural Mencia Rosé



AVA: Eola-Amity Hills PRODUCTION: 175 cases
VARIETAL: Mencia
ALCOHOL: 12.5%
TA: 6.3 PH: 3.45
VINEYARD: Eola Springs
SOILS: Sedimentary
FARMING: Dry Grown/LIVE, Organic practices & no till
ASPECT: West/350ft
ELEVAGE: Neutral oak barrels

One very unique fact about our rosé production is that it is always made at the end of the season for us. This is highly unusual in global wine production as the norm is exactly the opposite with rosé always being the first wine produced at harvest. In our opinion harvesting grapes early in the season to preserve acidity and keep alcohol low means the grape varieties used have not entered into their stage of ripening where the varietal character of the grapes and identity of the region are expressed. This we believe has largely contributed to the narrow category of rosé where most wines taste generally the same no matter where they come from. Because we have so many late ripening red varieties the harvested fruit for our rosé gets to ripen at the end of the season in cold weather preserving acidity while allowing for varietal character to develop and leave a deeper impression of flavor and character in the wines we produce. We are making our best efforts to expand the rose category and offer people styles and examples of rose that help us reimagine what that drinking experience could be like. Can rosé have tannins? Can it have darker colors? Can it have bitterness like a good cocktail. Can it be unfiltered and cloudy? The answer to all of this is YES it can.