



2023 Rosé of Lemberger

Alcohol label %: 13.2 | pH: 3.29 | Acidity (TA): 6.7 | Residual Sugar (g/L): 3.0



Growing Conditions

The 2023 growing season was off to an early start with a warm spring. Bud break was early and this proved to be an issue as a late freeze on the evening of May 17th killed many primary buds around the region. In our vineyard there was damage to our Martini Vineyard Lemberger and Chardonnay vines. Late spring to early summer was cool and wet and then things warmed up in July and into early August until the weather cooled again. It was around this time that wildfire smoke from Canada blanketed the area. Heading into the harvest the acidities in the grapes were still high and the brix were in need of a climb. In late September into early October we had a week of sunshine with temperatures in the 80's. This helped all varieties fully ripen and the resulting wines are of a high and concentrated quality.

Winemaking

The fruit was crushed and de-stemmed into the press and left to soak on skins for 4

hours. The juice was then pressed into stainless steel tank to ferment and age. A small portion was fermented in neutral barrel.

Bottling

March 15 2024

Nose

Delicate hints of cranberry, red currants with a touch of strawberry and cherry.

Palate

Cherry, cranberry, fresh herbs