

La Grande Côte

2016 Rosé



APPELLATION

Paso Robles Westside

GRAPE VARIETIES

49% Mourvèdre, 26% Grenache, 25% Syrah

SOIL

The vineyard is located on a very steep north facing slope (40%). The soil is calcareous, clay and sand.

VINEYARD

The vines are very close spaced, around 3600 vines per acre. Clean vertical shoot position on extremely steep north slope. Very low yield, at only 2 tons per acre. Being on the north slope we have very clean vertical shoot position to allow the best exposure for the best ripening conditions.

VINIFICATION

This year we were able to co-ferment all three grapes together. They were picked around 22.5 Brix with a good acidity around 0.65 TA. The fruit was all picked by hand and pressed together very gently to respect each varietal. Fermented in stainless tanks at very low temperatures with a special yeast from Bandol, France. The wine was left on the lees for 4 months in stainless tanks. Very lightly filtered to maintain perfect color.

ALCOHOL

13.4%

CASES PRODUCED

200

TASTING

A lovely “Bandol Style” Rosé wine produced from grapes grown on our west side vineyards. Nice floral nose with a dry, rose petal finish. Clean and crisp with perfect acidity for sipping or pairing with light cuisine. Made mostly from Mourvèdre in the true French style and not a byproduct of “Saignée.” Carefully crafted to create the traditional *Salmon* color of most famed Southern Rhone Rosé wines. Pleasant low alcohol under 14% complete the artistry of this fine Rosé!