

# CINNABAR

WINERY

**Rosé 20**  
**California 21**

## The Aromas & Taste

Delicate aromas of rose petal, strawberry, and gardenia give way to a crisp dry, salty, high minerality finish. An old-world style Rosé.

## The Science



### Alcohol

14.5%

### pH

3.43

### Acidity

0.56g/100ml

### Varietal Content

100% Grenache

### Vineyards

Lewis Vineyards

Clements Hills

### Stats

130 cases produced

Harvested Sept. 10, 2021

Released August 21, 2022

## The Magic



- Fermented at 55-58 °F
- Slow fermentation over 8 weeks
- No oak, no Malolactic fermentation
- Stainless steel tank

## The Alchemists

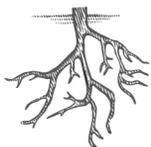
Ron Mosley, *Winemaker* Alejandro Aldama

## The Grape



Grenache is an excellent grape for Rosé wine. It is one of the most widely planted varieties. It ripens late, so a warm region is required. Grenache can also produce heavy yields, so it must be fruit thinned for quality. It offers good acidity, low tannins, and full range of fruit flavors, from raspberry and strawberry to watermelon and lemon.

## The Land



The Clements Hills of Lodi is a viticultural area with rolling hills and rich alluvial topsoils, that are well draining. The subsoils will have layers of volcanic and granite, where nutrients are moved to the surface for vine use. There are a variety of microclimates that exist between and amongst the hills. The Sacramento Delta breeze will provide natural evening cooling, perfect for our Grenache Rosé.

## The Season

The year began with sunny skies and a warm spring. But with the continuing drought, the vineyards were challenged. The vines response was to produce fewer clusters, and smaller berries, thus reduced yields. But the silver lining was while the crop was down, the concentration was amazing. The small berries were packed with color, flavor, and excellent tannins. The fall was perfect to take these berries to full ripeness with intensity. Overall, an excellent vintage!

