



CINNABAR  
WINERY

# 2022 ROSE' California

## Vineyards

Robleda Vineyard

**Vintner** Ron Mosley

**Winemaker** Alejandro Aldama

## Wine Analysis

Content: 90% Grenache,  
10% Syrah

Alcohol: 12.9% pH: 3.20

Acidity: 0.71g/100ml

Production: 80 cases

Release Date: May 12, 2023

**Tasting Notes** Aromas of strawberry, lemon zest & casaba melon. Pair with grilled chicken with grilled corn salsa or Thai shrimp salad.

**The Magic** Harvested at night, whole cluster pressed. Cold fermented for 21 days to preserve fruit aromas and acidity.

**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. A pinch of Syrah, adds lushness and spice.

**The Land** This delicious Rosé comes from a small meticulously maintained vineyard in the hills of Los Altos, in Santa Clara County. The vineyard site has with plenty of sunshine with well draining soils. Warm days and cool evening breezes from the north bay are the elements necessary to produce this aromatic, flavorful Rosé.

**The Season** After a much cooler than average winter, the spring began to warm with much needed late rains in May. Along with the average warm summer, the drought continued to challenge the growth of the vines. 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!

