



## Esoterica

### Grenache Rose 2009

#### Mendocino

**Quantity Produced:** 108 cases (12 x 750ml)

**Date of Bottling:** November 7, 2010

**Chemistry at bottling:** pH: 3.24    **Total Acidity:** 5.4 grams/liter

**Alcohol:** 12.68%    **Free SO2:** 28 ppm    **Total SO2:** 58 ppm

**Residual Sugar** Dry

This wine was, flat out, lots of fun to make. I have not produced a pink wine in years; yet have found myself drinking more and more of them of late. I particularly like the Grenache-based wines that come from Southern France. They are bright, fruity, absolutely dry and incredible refreshing. My goal with this wine was to show that we can make that same style in California. I achieved my goal! All too often, California blush wines are made from juice that it is the draw-off from red wine production. When this is done, the choice of harvest time is based on the needs of the red wine, not the rose. Generally the flavors are too intense, too ripe and inevitably also too alcoholic for a really beautiful rose. For this wine, I picked the grapes just as they were maturing to retain the freshest and fruitiest of flavors and assure that there would be no raisiny-ness to the wine. The grapes were not crushed, but were pressed as whole clusters as one does for sparkling wine. This minimized the phenolic flavors and kept the color at the barest of barest pinks. Fermentation was completely at 51 degrees, again to keep the fruit fresh. Storage was in stainless steel. This wine is a perfect rose.... bright, fruity, light, tart, dry and absolutely succulent. You can't miss it.... it is one of most pleasing "little" wines that I have ever made. Plus it is in a cobalt blue bottle!