



2012 Grenache Rosé, *Isabel's Cuvée*, Mendocino

Our much anticipated pink wine made from 98+ year old Grenache Gris vines. This year we de-stemmed 100% to a 5ton wood vat where it stayed for 24 hours before we removed the free run juice to tank. Another 24 hours before we pressed and then both free and pressed juice was blended in tank and left to settle for 72 hours before moving to neutral FO barrels for both primary & secondary natural fermentations.

Appellation: Mendocino

Vineyard: McDowell Valley

Varietal: Grenache Gris

Clone: Field blend

Age: 90+ years

Elevation: 950 feet

Soil: Gravelly loam

Yield: <1 tons/acre

Harvested: Oct 4, 2012

Pressed: Oct 7, 2012

Blend: 100% Grenache Gris

Fermentations: wild yeast & bacteria in neutral French Oak barrels

Bottled: Unfiltered on February 12, 2013

Production: 280 cases

Release date: Spring 2013

Strawberry, tangerine and melon excite the senses for what follows. A moment to ponder reveals floral and earthy aromas. On the palate juicy berry flavors please while the tannins and acidity prove this is a real wine that compliments nearly everything on the spring and summer table.