



2013 Grenache Rosé, *Isabel's Cuvée*, Mendocino

Our much anticipated pink wine made from 99+ year old Grenache Gris vines. This year we made 50% like a white wine (whole cluster press to neutral French Oak barrels) and 50% was de-stemmed and left to soak on the skins for 44 hours in an open top wood vat before pressing and then on to neutral barrels. Spontaneous fermentation occurred in barrel followed by a naturally occurring malolactic fermentation. We bottled unfiltered and unfiltered on February 18 2014.

Appellation: Mendocino

Vineyard: McDowell Valley

Varietal: Grenache Gris

Clone: Field blend

Age: 99+ years

Elevation: 950 feet

Soil: Gravelly loam

Yield: <1 tons/acre

Harvested: September 19, 2013

Pressed: September 20-21, 2013

Blend: 100% Grenache Gris

Fermentations: wild yeast & bacteria in neutral French Oak barrels

Bottled: Unfiltered on February 18, 2014

Production: 346 cases

Release date: Spring 2014

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.