



# ROSÉ OF GRENACHE

*Santa Barbara Highlands Vineyard*

## 2020

**VINEYARD:** Santa Barbara Highlands

**VARIETAL:** 100% Grenache, Clone 2; Noir; Tablas A

**FARMING:** SIP certified, glyphosate-free.

**ALCOHOL:** 12.1% abv

**FINISHING pH:** 3.41

**RELEASE DATE:** March 3rd, 2021

**AVA:** Santa Barbara County

**HARVEST DATE:** Sep. 2nd & 3rd 2020 (moon in Aquarius & Pisces)

**ÉLEVAGE:** 4 months in stainless (Aroha)

**BOTTLING DATE:** January 28, 2021 (moon in Cancer)

**TOTAL PRODUCTION:** 1199 cases

In 2020, we increased our Rosé reach to include two rows from our beloved Mesa block, bringing some high(er) elevation clusters to this sacred grace dance. Thanks to the warm growing season of 2020, we harvested a full two weeks earlier than in 2019, and captured the stonefruit/riverstone balance I so love in the Highlands' K-block. Add to that the ethereal nature of the Mesa fruit (Ravensare and Sandalwood a-plenty), and the trio becomes something quite transporting.

We foot tread the Clone 2 (harvested 9/2), and after 24 hours, we gently pressed the clusters to join their clone Noir/Tablas A sisters (direct-pressed on harvest day). The combined juice spent 43 days fermenting in a cool tank named Aroha. Aroha is Maori for love, and energetically allows all of our intention to surround the wine, until time on gross lees is complete.

I have increasingly enjoyed the depth that lees-aging gives to this expression of Grenache over the years, and in this - vintage number 9 - I love the delicate dance between presence, and a rather moon-ward direction. The complexity will pair as perfectly with Paella as it will fish & chips on the beach. Piha, preferably...

**Tasting notes:** *Petitgrain, sweetgrass, and tulsi.*