

STOLPMAN

≠ Estate, So fresh, Combe ≠

ROSE 2019 *Grenache*

TECH

VINEYARD COMPONENTS

Primarily Block 3 Grenache, with some Block 1 and 5 Grenache

VARIETAL BLEND

100% Grenache

FINAL ANALYSIS

alcohol: 13%

VINIFICATION

80% Vin Gris – direct press, 20% de-stemmed and soaked a range of 8-24 hours for color extraction

VATTING/FERMENTATION

Cold, five week, native fermentation for maximum flavor extraction

COOPERAGES & ELEVAGE

Fermented and aged 5 months in 70% Stainless steel, 30% neutral French Ermitage 500L Puncheon

RELEASE DATE

April 2020

HARVEST DATE

September 23, October 3, & 8 2019

TOTAL PRODUCTION

1600 cases

NOTES

BACKGROUND

Over a decade ago, we set out to make a dry, classic Provençal rose. What we soon realized is the dry-farmed concentration of Ballard Canyon not only gives us that desired pink mashability but so much more! Estate Rose of Grenache can be thrown back all afternoon ice cold, but when compared to other roses, the fruit concentration elevates on every level: texture, palette weight, finish, and flavor. In the end, there is simply no cheating low yields!

VINTAGE

2019 marked the second vintage in a row without harvest-time heat spikes. Facial Expressions around the team conveyed our shared thoughts and feelings without saying a word – a certain giddiness that we had a shot at replaying 2018 armed with that year of heat-free experience. And, the acids were hanging even higher and fresher than 2018.

SENSORY

2019 goes far beyond the realm of strawberries and watermelon jolly ranchers. Sink your teeth into this vintage and have a steak for lunch, this rose can handle it. Don't let the cheerful pink hue trick you, this is a serious wine.