



## 2022 ESTATE ROSÉ – (*Grenache, Syrah, Mourvèdre*) Estate Grown, Edna Valley



In 2015, we acquired the 40 acre property adjacent to our main Estate vineyard, and knew that the lean, sandy soils and east-facing slopes would be a perfect home for several Rhône varieties, including Grenache and Syrah. From the very first harvests, we have dedicated some of the first fruit of each season to crafting a Provençal style dry Rosé wine.

By farming specifically for Rosé, picking early by hand and gently direct-pressing, we capture the freshness and energy of the fruit in this pale, crisp and clean wine. Fermentation occurs entirely in small concrete fermentors, and the wine bottled at just four months old.

This is the wine of choice when we invite Insider Members for a friendly match on our Bocce courts, within steps of the vines where these grapes were grown.

### SIP SUSTAINABILITY IN PRACTICE – VINEYARD & WINERY

- 78% Grenache Noir, 20% Syrah, 2% Mourvèdre
- Estate Grown - Center of Effort
- Harvested 9/29 to 10/5
- 23.2 average Brix
- 100% Concrete fermentation
- ML fermentation blocked

**pH:** 3.11

**TA:** 6.8 g/l

**RS:** 1.5 g/l (dry)

**Alc:** 13.0%

**ML:** 0.97 g/l

**Cases:** 223

Pale peachy-pink in the glass, with aromas of flint, grapefruit, and orange peel. The palate is fresh, with nectarine and melon. Some of our favorite pairings are flatbread with pesto, garden vegetables on the grill, or poached shellfish with aioli. Enjoy with good friends all summer long.

