

LORENZA

2008 ROSÉ

WHAT IT'S ALL ABOUT

Winning! We love dry rosé with a pale pink hue, low alcohol & bright acidity. Lorenza is true rosé, not saigné. We whole cluster press Rhone varietals sourced from wonderful farmers & make a rockin' rosé that's super fun & delicious with just about anything, anytime. Don't worry!

WINEMAKING

The 2008 vintage, our first harvest, was hand picked on August 30, 2008 at an average brix of 21.5 which turned out to be 12.8% alcohol. We whole cluster pressed the grapes and left them on the skins for 3-6 hours. A slow cool fermentation occurred in stainless steel tanks for 2.5 weeks. The wine was aged in stainless steel for six months followed by bottling on February 20, 2009. 248 cases were produced.

THE BLEND

Old Vines dry farmed in the Lodi appellation.

Mourvedre 50 years old (Mataro Clone) 62% | Carignane 60 years old 32%
Cinsault 10 years old 4% | Syrah 10 years old 2%

THE LABEL

The label with its iconic image is a collaboration of talents in the fashion, art & design world. Noted photographer David Mushegain captured model Michele Ouellet in a candid moment in front of an American flag. Louis & Jack Shannon the next generation of a family with a long lineage of artists from Matisse to Duchamp did the graffiti and designed the back label. Napa Valley graphic designer, Jeni Olsen knit the elements together. We are honored to collaborate with these outstanding talents on our first wine.

THE SCOOP

Lorenza Rosé is produced by a Napa Valley mother daughter team, Melinda Kearney & Michele Ouellet who are madly in love with Rosé. They both have day jobs: Melinda is a wine marketing consultant and Michele is an international fashion model. They both are pink thinkers.