

LORENZA

CALIFORNIA ROSÉ

*Dry, Delicate and Authentic.
Made with Intention from Old Vines.*

40% GRENACHE, 37% CARIGNAN,
23% CINSAULT

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2013 CALIFORNIA

The wise, gnarled old vines, the source for Lorenza, offered fruit of exceptional quality this year; it was simply gorgeous. Warm summer ripening brought on an earlier harvest than expected. The clusters were evenly ripe, just beginning to soften and brimming with early season verve. We began the vintage with the Grenache vineyard, which was hand picked early the morning of August 26th, followed four days later by the 105-year-old Carignan vineyard. Two weeks later, on September 7th, we harvested the 149-year-old Bechtold Vineyard Cinsault.

WINEMAKING

The fruit arrived in the early morning hours, under the blanket of a chilly California morning. Whole clusters were gently pressed, revealing a pale pink juice that was cold settled in stainless steel tanks for one to two days. Each varietal was fermented separately, using a long, cold fermentation, until the wine was completely dry. Our vintage 2012 experiment with extended lees ageing yielded such vibrancy and roundness on the mouth that we adopted for all of the varietals in 2013. We blended the vintage on November 4th and were so pleased with the quality of wine produced from the Grenache, Carignan and Cinsault, that we decided to make this year's blend from these three varietals alone. The vintage was bottled on January 7th 2014. 813 cases were produced.

TASTING NOTES

The 2013 Rosé is delicate, pale salmon in color with intense citrus aromas and the heady perfume of a ripe honeydew melon. Zippy flavors of grapefruit, key lime and rhubarb roll onto a generous and juicy mid palate. The crisp finish mouthwatering-ly invites another sip.