

# LORENZA

## CALIFORNIA ROSÉ

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

44% GRENACHE, 33% CARIGNAN  
15% MOURVÈDRE, 8% CINSAULT

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## 2014 CALIFORNIA

Ready get set GO! The 2014 vintage was in a big hurry from the start with bud break occurring over two weeks early. A warm consistent summer ushered in the early harvest with lower than normal yields and increased concentration. We kicked off harvest early the morning of August 19 with the translucent ruby red clusters of Grenache. The beautiful Bechthold Cinsault came in three days later with an extremely low yield followed a week later by the beautifully balanced, best ever Carignan after improved farming practices during the year. Our traditionally late ripening Mourvedre came in on September 5, the fruit was intense and bright and balanced.

## WINEMAKING

The early morning hours provided the backdrop for harvest this year. Hand picked whole clusters were gently pressed, revealing pale pink juice that was cold settled in stainless steel tanks for one to two days. Each varietal had individual long cold fermentations in stainless steel, until the wine was completely dry. Extended lees contact after fermentation added to the rounder mouthfeel—to balance the acidity. Bottling occurred on December 17, 2014 with 1344 cases produced.

## TASTING NOTES

The 2014 Lorenza Rosé remains true to form with its pale peach color. Delicate perfume of flowers and fruits: Cinsault: pear, Mourvedre: guava, Carignan: fragile strawberries, Grenache: quince. The Rosé expresses both a satin-like weight on the mid-palate and mouthwatering vibrancy followed by a crisp finish.