

LORENZA

CALIFORNIA ROSÉ

*Dry True Rosé made with
Intention from Old Vines.*

40% GRENACHE, 30% CARIGNAN,
25% MOURVÈDRE, 5% CINSAULT

BY MELINDA KEARNEY &
MICHÈLE LORENZA OUELLET

2017 CALIFORNIA

We kick off harvest every year mid-August by picking the Grenache vineyard—tall, gnarly vines set in deep white sandy soil. The clusters are usually just through veraison and this year we wondered if we'd arrived a week too soon despite the heat. Not judging the book by its cover, after a quick test with the refractometer we carried on. One of our consistently favorite wines of the blend, we love inhaling the jasmine and citrus flowers, watching the journey through fermentation from feisty tangerine pith to a clean, fresh, edgy wine. A couple of baby birds were uncovered in a nest as we picked, the beginning for them too!

A week later during a beautiful sunrise the Carignan vineyard planted in 1906 came in with low yields. In the tank the aromatics and flavors moved through iterations of guava and golden raspberry into bright cranberry with great acid.

Labor Day was during one of the warmest weekends of the summer, bringing in the final three vineyards in the days that followed. The wine from the two young Mourvèdre vineyards displayed significant minerality early on with roses and flower petals, truly lovely at each stage of development.

Our final pick again this year was the Bechthold Cinsault—this treasured wine from 150 year old vines journeyed through flavors of green apple to ripe honeyed Bartlett pears over several weeks.

HARVEST NOTES

All vineyards were hand-picked between August 15 and September 7 at 18–20 degrees Brix. Multiple heatwaves throughout the spring and summer resulted in lower yields. Uneven clusters required diligent field sorting to make sure the best fruit made it to the winery. It was even more important this year to call our picks at the right moment, balancing ripeness and acidity.

WINEMAKING

Whole clusters were pressed with the juice flowing into separate, cold stainless steel tanks for long, measured fermentations. Blending occurred in early October followed by bottling of 5100 cases in late December. 11.4% Alcohol

TASTING NOTES

The 2017 literally shimmers in its barely-there hue with irrepressible perfume of flower petals and lemons. Intense acidity, bright citrus, jicama, and white peaches are anchored on the palate by prominent minerality and a crisp, mouthwatering finish.