

LORENZA

CALIFORNIA ROSÉ

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

38% GRENACHE, 36% CARIGNAN,
23% MOURVÈDRE, 3% CINSAULT

BY MELINDA KEARNEY &
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2018 CALIFORNIA

This was a vintage where patience indeed was a virtue. After a few years of very early harvests, 2018 was what we might call normal — if there is such a thing in this climate of change. The moderate summer temperatures through harvest helped with gentle ripening, intensity and great acidity and by the third week of August we began our harvest in Oakley with Mourvèdre. All grapes were in by September 5th.

VINEYARDS

As always, we lean on the vineyards with which we've had long-term relationships — old vines planted in sandy soils. These vineyards are farmed by people who each year commit to keeping their ancient vines and these special varieties in the ground. After a century of harvests, it is here that we look to these vines to gain the tenor of the vintage. We have included two new vineyards to the stable this year, filled with history and great potential.

HARVEST NOTES

Harvest is rich with the human experience: conversations while sorting in the moonlight, challenging logistics, countless miles walking in the sand between the rows and behind the wheel. Our days are filled with innumerable tacos, breathtaking beauty, sweat, smiles and new and deeper friendships. The theme for our vintage this year is the connection to a singular goal. It is with awe, appreciation and respect for the many hands that it takes each year to produce a bottle of Lorenza that we hope resonates with integrity and intensity.

With the influence of a moderate growing season, the majority of the vineyards were hand picked at around 18 degrees Brix. Picking at night or daybreak keeps the fruit cold through the pressing and into the tank, preserving the aromatics, freshness and delicacy of the flavors. We have our hands in nearly every macrobin, pre-sorting and working with the pickers to select perfect clusters.

WINEMAKING

Whole clusters were gently pressed while the fruit was cool. The juice was immediately transferred to cold stainless steel tanks for settling, racking and fermentation. The wines, pre-blend were lean, zesty and mineral driven. Blending created a focused relationship between layers of aroma, flavor and texture. After 11 years working with these four varieties, we are tuned into the subtleties of the year. In the end the question is always—does this taste like Lorenza?

Bottled in mid-December. 11% Alcohol.

TASTING NOTES

The 2018 is gorgeous with its luminous pale rose-gold hue and heady perfume of roses and Meyer lemon blossoms. The palate is focused with prominent salinity laced with citrus, essence of guava, delicate mountain strawberry, cranberry and white peach. The finish is laser-crisp and mouthwatering.