

# LORENZA

TRUÉ  
ROSÉ

2019  
CALIFORNIA

*Dry Rosé from Ancient Vines.*

34% GRENACHE, 29% MOURVÈDRE  
26% CARIGNAN, 11% CINSAUT

BY MELINDA KEARNEY AND  
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## 2019 A DOZEN YEARS, A DOZEN ROSÉS

Our 12th harvest began in August under the glow of headlamps on the back of a tractor in the sandy soil of the California Delta. A dozen years of living and breathing True Rosé from ancient vines has given us a unique perspective on a wine that has become an important part of our American wine culture. Not all rosés are the same, however. Lorenza True Rose is a wine made with intention: grown, hand picked and fermented by us specifically to make rosé. Not a saignée, not a second priority, it is our only priority. We bring our 12th vintage to you as always with love and intention and a few new surprises to our presentation. —Love, Melinda + Michèle

## VINEYARDS

Old vineyards planted in sandy soil in the California Delta are the source for Lorenza Rose. The California appellation gives us flexibility while our core vineyards are in Lodi. These vineyards are farmed by people who each year commit to keeping their ancient vines in the ground and to farming mindfully, organically and according to Lodi Rules of Sustainability. Old vines are inherently stable, producing a wine that successfully evolves with time. We have found the fruit to have great depth even at the tender stage of ripeness that we desire.

## HARVEST NOTES

Temperatures in early spring were variable then evened out into the summer. The fruit ripened as expected with strategic canopy management on the head trained vines. Harvest began on August 22nd and were complete before Labor Day. Trucks arrived on time, the fruit was in great shape, the press was ready, tanks available and as always it was a joy to work with our crew. The fruit came in again consistently at around 18 degrees Brix. Picking at night or before daybreak kept the fruit cold through the pressing and into the tank, preserving the aromatics, freshness and delicacy of the flavors. Our hands are in nearly every macrobin, pre-sorting and working with our farmworkers to select perfect clusters.

## WINEMAKING

Whole clusters were gently pressed and the juice was immediately transferred to cold stainless steel tanks for settling, racking and fermentation. The fermentations were an extra-special delight: colorful, expressive, unique and ever changing. It was an easy blend this year; each component was clear, focused and a significant contribution to the wine. Bottled December 16, 2019, 11% Alcohol.

## TASTING NOTES

The 2019 is luminous, pale, ballet slipper pink reflecting light, promising vibrancy. Familiar are aromas of peaches, apricots, jasmine, honeydew. The wine enters the mid-palate roundly with honey and lemon then vividly sparkles on the edges with tart kiwi, guava, citrus, honeysuckle. The 2019 finishes with mouthwatering, crisp meyer lemon that lingers.