

LORENZA

TRUE
ROSE

2020
CALIFORNIA

Dry Rosé from Ancient Vines.

BY MELINDA KEARNEY AND
MICHÈLE LORENZA OUELLET

40% MOURVÈDRE, 28% CARIGNAN,
16% GRENACHE, 16% CINSAUT

11.8% ALC, 100% LODI AVA
GLUTEN-FREE, VEGAN-FRIENDLY
100% SUSTAINABLY FARMED VINEYARDS

*2020 was a challenging year in many ways.
We count our blessings to be able to offer a
beautiful wine from this vintage.*

FULL CIRCLE

The 2020 vintage takes us to a full circle moment and a return to the Mourvèdre-forward blend of our first two vintages. Mourvèdre picked early for rosé provides texture, angles and presence on the palate. The revered benchmark rosés of Bandol are serious, ageworthy, transcend fads and not surprisingly, the wines are dominant Mourvèdre.

VINEYARDS

Old vineyards planted in sandy soil in the California Delta are the source for Lorenza Rosé. These vineyards are farmed by people who each year commit to keeping their ancient vines in the ground. A goal was reached for Lorenza this vintage with 100% sustainably farmed vineyards. This is important to us and we are grateful to our growers for their commitment. Old vines are inherently stable, producing a wine that successfully evolves with time. We have found the fruit from old vines to have great depth even at the tender stage of ripeness that we desire. Notably, 100% of the grapes for this vintage are grown in the Lodi AVA.

WINEMAKING

Since the debut vintage in 2008, our blend has evolved over the years to increase the percentage of citrusy Grenache while Mourvèdre has been a rare find in Lodi. This past summer we committed to a subtle shift in our blend to incorporate a higher percentage of Mourvèdre. The grapes were picked under the stars, then direct to press with the beautiful pink juice flowing into stainless steel tanks for fermentation.

TASTING NOTES

Rose gold in color, with perfume of white peach, orange blossoms and Asian pear. The wine enters the palate with an elegant and layered expression of cranberry, passion fruit, wild strawberries and tangerine. The 2020 finishes long with juicy watermelon and a squeeze of key lime.