

2016 Rosé of Grenache

VINEYARD AND VINTAGE NOTES

This Rosé is La Vie Dansante's first expression of Grenache grapes from Dos Rios Vineyards on Redwood Retreat Road. Dos Rios is a small family vineyard on the sunny side of the road, at the base of the hill. The nights are cool, the days are warm, and the fruit enjoys a slow, steady journey to ripeness.

2016 will likely go down as one of those magical years where the water was abundant and the weather moderate which leads to great balance in the fruit and very little for the winemaker to do.

WINEMAKING NOTES

Much like a doctor's Hippocratic Oath, a winemaker's mandate is to "First, do not harm". This Grenache fruit was clean and nicely ripe without the over-abundance of sugar that Grenache can be known for so all that remained was to provide a little nutrition for the yeast and watch as the wine fermented.

This Rosé was made by destemming the grapes with no crushing other than that which occurs naturally. The must was allowed to set for 20 hours before it was pressed and moved to a fermentation vessel to achieve the darker color we prefer in our Autumn wine.

WINEMAKER TASTING NOTES

Bright and clean with an abundance of Strawberry on the nose, this Rosé will be fresh and fruity in its youth and then mature into a structured, complex wine as it ages.

Enjoy it paired with holiday dishes of Turkey, Pork and Chicken or with more fun fare such as a Grilled Turkey, Bacon and Brie Sandwich.



Varietal: 85% Grenache, 15% Mourvèdre

Appellation: Santa Clara Valley

Harvest Date: September 22th & October 26th, 2016

Alcohol: 13.2%

TA: 6.6 g/L

pH: 3.28

RS: 0.78%

Oaking: None

Bottling Date: April 19th, 2017

Production: 27 cases

Aging Potential: 2 years – enjoy now!