



Vintage: 2019

Grape Varietal: Grenache

Appellation: Alta Mesa | Lodi Appellation

Vineyard: Silvaspoons Vineyard

TA: 7.8 g/L pH: 3.33

Harvest Date: 9/4/19
Brix at Harvest: 20.6°
Aging: Stainless Steel Tank
Fermentation: Inoculated
Bottling Date: 12/4/19
Residual Sugar: 0.34%

Alcohol %: 13 Cases: 977

2019 Rosé (Grenache)

Silvaspoons Vineyards Alta Mesa | Lodi Appellation

Awards

Best of Class at the 2020 San Francisco Chronicle Wine Competition 95 Points, Double Gold at the West Coast Wine Competition 91 Points, Gold at the 2020 Monterey International Wine Competition

Tasting Notes

This is a Provence style Grenache Noir Rose which carries aromas of grapefruit and melon with soft floral notes of jasmine and rose. On the palate the wine is very delicate and bright with flavors followed by a crisp acidity and a smooth finish.

Vineyard Notes

This Grenache Vineyard is Located in the Alta Mesa AVA and is farmed by Ron Silva. These vineyards are quadrilateral cordon pruned, meaning at it is not trellised. This helps the fruit to not see as much sun, creating a longer hang time on the vine, and more optimal flavors. Oak Farm Vineyards takes the whole block which is about 4 acres yielding about 3.75 tons/acre. This is a certified sustainable vineyard.

Winemaking Notes

These grapes were hand picked in the morning and then gently sorted and destemmed to tank. The juice cold settled in tank with the skin for 24 hours before being pressed. This helped create the perfect color for our rose. These grapes were then treated like a white wine once pressed off the skins. The juice had a cold soak and then was inoculated and had a cold and long fermentation. Once fermentation was complete after 23 days, the wine was racked and held cold until an early bottling in December to maintain freshness and liveliness.

