

ES OKAY

2021 ROSÉ

THIS ROSÉ CAN RUN MARATHONS! WINE IS FIT WITH WATERMELON, SWEET SCARLET GRAPE, AND A BIT OF MINT. A PRICKLY TEXTURE AT THE ROOF, SLIGHT HINT OF TART PINEAPPLE GUAVA AND A FINISH THAT HAS A LITTLE SAVORY SENSATION. END SCENE.



MEET THE WHOLE GANG

- **20% Pinot Gris**
Herringer Vineyard, Clarksburg AVA
- **20% Cinsault**
- **8% Cabernet**
Cole Ranch, Cole Ranch AVA
- **52% Thompson Seedless**

CHEMISTRY

- TA: 5.7 g/L
- pH: 3.34
- ABV: 12.5
- RS: Dry
- Malo: Dry

MIKE'S NOTES

Always fun to make this wine because I get to play with different varieties and ferment them in a manner that's more.... "what if?" This Pinot Gris this year was not harvested by hand this year but by machine (my first time), so I fermented everything on skin for texture and color. Cab Rosé? Why not. I've never made one before, so I was curious. Cinsault? Oh hells yeah. Always one of my favorite grapes for Rosé. I also found some Thomson Seedless that was a gamble, but actually works! Never in my life would I believe I'd work with Thompson Seedless outside of a grocery store.