CLINCE CILARS

VINEYARDS

Three vineyards planted in the deep, sand-soil of Contra Costa County supply us with this Rosé. These vineyards benefit from the evening cooling effects of the San Joaquin and Sacramento Rivers, which allow the grapes to hold their bright acid character. The combination of extremely well drained, sand-soil and low average rainfall create a tonnage-limiting environment that produces grapes with great intensity. They are farmed specifically for making delicious Rosé in the traditional French style, picking early and pressing immediately off skins from well-farmed Mourvèdre grapes.

FERMENTATION & AGING

Picked with vibrant acidity at low sugars, the grapes are handpicked and brought to the winery where they are immediately pressed to impart only the lightest color, yet retain all the fresh fruit flavors. The juice is settled for 48 hours before being racked and inoculated for a cool fermentation at about 55°F. Once fermentation is complete, it is racked before being blended and bottled fresh before spring the following year.

WINEMAKER'S NOTES

| Color: | Pale salmon |
|----------|------------------------------------|
| Aromas: | Strawberries and cream, watermelon |
| | rosewater, rose petal |
| Body: | Light |
| Acid: | Balanced and juicy |
| Flavors: | Watermelon, strawberry, |
| | tangy orange and lemon |
| Finish: | Creamy and long |

In the wonderful tradition of rosés found in Portugal, Spain, Italy and France, our Mourvèdre Rosé is perfect on its own, well-chilled. It shows pleasant aromas of fresh strawberry, watermelon and floral notes. On the palate, the light body, packed with fresh fruit flavors and a notable crisp finish, make this a very refreshing wine.



TECHNICAL DATA

| Harvest Date: | August 31 - September 8 |
|------------------|-------------------------|
| Alcohol: | 12% |
| Brix at Harvest: | 20.2° |
| Total Acidity: | |
| Final pH: | |
| Residual Sugar: | |

MOURVÈDRE ROSÉ Contra costa county california 2022