

# ARTISTRY IN WINEMAKING SINCE 1982



#### **TECHNICAL NOTES**

#### Composition:

Tempranillo - Clover Creek Vineyard (42%)

Syrah - Clover Creek Vineyard (48%)

Pinot Grigio - Clover Creek Vineyard (6%)

Albariño - Clover Creek Vineyard (4%)

**Production:** 66 cases

Alcohol by volume: 13.2%

**pH:** 3.28

Titratable acidity: 0.59g/100ml

Cellaring potential: Nine to twelve months

Bottle price: \$22.00

# **2018 PINK WINE**

Santa Ynez Valley – Cuvée June & Vivian

#### Inspiration

In 2007, Diana and I introduced a pink wine, or rosé, to commemorate the birth of our first granddaughter, June. In 2016 we were blessed with our second granddaughter, Vivian. We happily renamed our pink wine to celebrate both of our granddaughters.

## The Harvest

The weather during the 2018 growing season and harvest reverted to the weather patterns I had frequently experienced in the 1970s, 80s and 90s. This relatively mild and even weather allowed the grapes to hang on the vine longer to develop fuller flavors without compromising acidity.

## Winemaking

The Tempranillo and Syrah grapes were destemmed and crushed into harvest bins for 4 to 6 hours to extract the desired amount of color from the skins. The juice was then pressed off to settle in stainless steel drums. After a 24-hour settling period, the juice was racked to another stainless steel drum to begin fermentation. 14 days later the wine was racked to stainless steel drums to age. Small amounts of Pinot Grigio and Albariño were blended in to add complexity to the aromas and strengthen the acid structure. The final blend was filtered and bottled in January 2019.

## The Wine

The wine has a beautiful pale pink, salmon color and delicate aromas of cantaloupe, strawberries and rose petals. On the palate the wine is light to medium-bodied with flavors of melons and cherries that leave a satisfying and refreshing finish.

# **Food Pairings**

Perfect for summer picnics, this rosé will also pair well with a roasted beet salad with goat cheese, grilled shrimp or spaghetti with mussels. Serve moderately chilled

Rick Longoria, Winemaker
March 1, 2019