

Varietal Blend 86% Grenache 7% Counoise 5% Syrah 2% Mourvèdre

Alcohol: 12.1% **pH** 3.24 **TA** 6.4 g/L

Peak Drinking: Now and for a few years.



Santa Barbara County

Riviera Rosé is crafted from primarily Grenache, and blended with Counoise, Syrah and Mourvèdre sourced from select vineyards including our Estate Vineyard in the Los Olivos District. The other vineyards are Portico Hills, Kingsley, Camp 4, Zaca Mesa, Lieff Ranch, and Riata Oaks.

We pick these grapes specifically for our rosé production, then crush and immediately press to stainless steel tanks for a very cold fermentation to preserve the freshness. The wine is blended with various lots of Counoise, Syrah, Mourvèdre and other Grenache lots that were saignéed. Saignée is a winemaking process where we bleed off a portion of slightly pink juice from a red must right after crush. We filter and bottle early to capture brightness and vibrancy.

Vintage Conditions: Santa Barbara County had a cool spring and mild summer temperatures that extended the growing season. Harvest began in the fall allowing for increased flavors due to hang time. The weather was mild, and we had a long timeframe in which to carefully pick for optimal flavors. Yields were slightly above average but the weather cooperated permitting us to have pronounced flavors and aromatics. We are very happy with the quality of the wine and the "numbers" (pH, TA, Alc.) are perfect resulting in very balanced wines.

Color: Ballet slipper pink with just a slight orange hue.

Aroma: Very pronounced creamy aromas of strawberry and watermelon with floral notes of verbena, passion fruit, and orange blossom. Not shy at all right after bottling.

Palate: Dry, crisp and dancing on the palate. Just right fruitiness and candy cane flavors that include subtle banana, strawberry, and sweet tarts. The fruitiness is balanced with a touch of mouthwatering acidity and plenty of verve.