

2018 WESTWOOD ESTATE ROSÉ WINE

ANNADEL GAP VINEYARD, SONOMA VALLEY AVA



Farming

Biodynamic

Cases

200

Clones

Tablas Creek

Aging

Stainless steel

pH

3.38

TA

7.0 g/L

ABV

14.1%

Brix

22.5

A blend of our biodynamically grown Grenache and Counoise creates a Rosé that opens with intense aromas of muddled strawberries, distinctive flavors of peach and nectarine, a zesty splash of grapefruit and lime, and touches of minerality. The first sip is utter bliss with more red fruit bursting forth, followed by a bright acidity of grapefruit rind that lingers to the finish. This wine is sure to become a favorite in your Rosé rotation this summer.

Vineyard

The Grenache and Counoise are Tablas Creek Clones planted on our Estate in 2002. With origins that trace back to the famed Chateau de Beaucastel, we choose the Grenache Tablas Creek Clone, knowing that it would prosper in our cooler than average climate and well-draining soil composition. Thanks to our gravelly soils we are able to grow Counoise, a perfect blending grape and an authentic Rhône Valley varietal rarely found in California. Farming both of these varietals biodynamically allows their authentic characteristics to be preserved and expressed.

Winemaking

For our crisp and lively 2018 Rosé we blend a combination of Grenache (64%) and Counoise (36%). The lushness of the Grenache is perfectly complemented and refined by the delicate and fruity flavors of the Counoise. To preserve their authentic fresh aromatics, grapes were kept cool by hand-harvesting at night, whole cluster pressed then fermented in stainless steel. To maintain its brightness and acidity, we prevented malolactic fermentation, aged in stainless steel then gently fined and filtered.