

COPIA

ROSE
2018



VARIETAL COMPOSITION

68% Grenache, 16% Syrah,
16% Mourvèdre

TECHNICAL DATA

pH 3.5
TA 6
Alc. 13.8%
Retail: \$25
Cases 45

FOOD PAIRINGS

Smoked speck
Grilled merguez sausage
Spicy tuna sushi rolls
Paneer cheese with tamarind chutney

This wine is our very own “harvest in a bottle,” produced from three red Rhône varietals from three separate and distinct vineyard sites. Made in the saignée style, bleedings from Grenache, Syrah and Mourvèdre from the Edna Valley and Paso Robles Willow Creek District AVAs are blended for balance. There are two main types of soil among the vineyards consisting of calcareous limestone with siliceous shale and clay topsoil with sandy subsoil. Grenache, grown just four miles from the Pacific Ocean, dominates the blend bringing with it the essence of strawberry and bright acidity.

WINEMAKING

Varietals were handpicked in mid-September and October at optimal flavor and phenolic maturity. Each lot had skin contact that varied from 2 to 12 hours, maximizing a balance between freshness and color. The wine was fermented and aged for 6 months in 100% stainless steel.

VINEYARDS & APPELLATION

Grenache | Jespersen Ranch | *Edna Valley*

Syrah | Sorso Vineyard | *Paso Robles Willow Creek District*

Mourvèdre | Catapult Vineyard | *Paso Robles Willow Creek District*

TASTING NOTES

Both bouquet and palate are brimming with wild strawberries, cream and rhubarb. Grenache lends bright acidity in the form of fresh lemon zest and citrus fruits, while Syrah and Mourvèdre layer in red fruit and floral notes. This is an intensely enjoyable Rhône rosé that marries concentration with approachability.

RATINGS

A-, Vine Pair | “Here is a rosé that is ... impeccably balanced, has a grip to it, and shines with food. If you dig this hue in wine, you deserve to try this bottle out. The bright strawberry and white pepper aromas are amazing and will jive with casual lunches of roasted chicken and grilled veggies, as well as everything on a Holiday table (Turkey Day specifically), Check it out. You're worth it.”

– Keith Beavers