



2020 Lemberger Dry Rosé

Winemakers Notes:

1.75 tons of Lemberger were mechanically harvested 10/5/20 and then sent through our destemmer-crusher. The fruit had a 24-hour coldsoak at 52F until getting pressed off 10/6/20. The juice was clarified and then inoculated with yeast strain BA11. The wine fermented at 58 degrees for five weeks until dry.

Vineyard Notes:

The Lemberger vines on the Hosmer farm date to 2004, grafted to 3309 rootstock. All of the Lemberger is trained on V.S.P. (vertical shoot positioning), this allows for optimum sun and air exposure. There is just under one acre of Lemberger in the vineyard, Patrician Verona Vineyard.

Tasting Notes:

The 2020 Lemberger Dry Rosé has a nose of white cherry and mulberry. The midpalette is rich, driven by grapefruit curd and membrillo. The finish is rich and savory, carried by notes of white raspberry.

Harvest Date: October 5, 2020

Quantity: 110 cases

Bottle Date: December 15, 2020

Brix at Harvest: 21.2 °

pH: 3.47

T.A. 6.8 g/L

R.S. 3 g/L

Alcohol: 12.4 %