



S I N E G A L

E S T A T E

2021 ROSÉ OF GRENACHE SONOMA VALLEY

CÉPAGE:

100% GRENACHE

FERMENTATION:

WHOLE CLUSTER PRESSED
BARREL FERMENTED IN COLD ROOM

BARREL COMPOSITION:

AGED 7 MONTHS ON THE LEES
NEUTRAL FRENCH OAK AND
STAINLESS STEEL BARRELS

PRODUCTION

500 CASES



TASTING NOTES:

Our 2021 Grenache Rosé comes from cooler vineyards in Sonoma Valley. In true Provence style it is picked full of acid with low sugar and then lightly pressed on skins for 2-3 hours, leading to a light attractive pink/orange hue. The wine opens with bright citrus, rose petal, and fresh raspberry and strawberry notes. The palate showcases stone fruit, orgeat, and red grapefruit flavors, carried by a refreshingly brilliant acidity. An ideal wine to enjoy with an array of foods or on its own in the warm summer months.

VINTAGE NOTES:

The 2021 vintage started off with cool days and nights in the winter months. As the season progressed the weather was consistently warm with very little heat spikes. The harvest began 1-2 weeks earlier than “normal” years due to the smaller crop size on the vine. This decrease in berry size led to concentrated flavors and aromas in the fruit. With high acids and clean fruit, the 2021 vintage is expected to be a premium vintage in and around Sonoma Valley.