

GROUND WINE Co. SPACE AGE

2023 CALIFORNIA ROSÉ

JOSH PHELPS — WINEMAKER

WINEMAKER NOTES

Ample soil moisture accumulated during the winter kickstarted the 2023 growing season for our Central Coast vineyards, resulting in a strong budbreak and excellent canopy development. The relatively small crop translated to concentrated flavors, and the long cool summer months allowed the fruit to retain amazingly fresh natural acidity at harvest for our 2023 SPACE AGE ROSÉ.

TASTING NOTES

Our gentle approach to rosé winemaking ensures the retention of the precise color and flavors present in the grapes at harvest. This 2023 rosé exhibits our trademark array of super fresh, crisp strawberry and raspberry flavors, with hints of lemon zest and pomelo. The alluring natural acidity adds tension and sustains the wine throughout its focused, aromatic finish.

VINEYARD SOURCES

We work with a small group of select growers throughout California, located mainly in Santa Barbara, Monterey, and the interior valleys. They continue to provide us with superb Grenache and Cinsault from sandy, well-drained soils. Cooling offshore winds help preserve fruit-driven flavors and natural acidity. We focus on well-established vineyard blocks capable of providing the bright, exciting freshness of flavors that make this 2023 SPACE AGE ROSÉ so spectacular.

WINEMAKING

Following harvesting in the cold early morning hours, we follow a rigorous program modeled after the techniques used to produce our favorite Provençal rosés. Whole clusters are placed directly into the press upon arrival and the fresh juice is slowly fermented at ultra-low temperatures. The wine is bottled early to preserve maximum freshness.

VARIETAL COMPOSITION

91% Grenache, 9% Cinsault

BOTTLED WINE ANALYSES

Alcohol By Volume 12.0%

