

Eugenia

Rose of Cinsault / 2022

THE WINE: Bruella Ranch, farmed by the Spaletta family just east of Lodi, is an ideal site to grow this southern French varietal. The well drained, sandy soils along the Mokelumne River deliver fully fleshed out grapes at low sugars. This young planting pays homage to the long history of this varietal in the Central Valley (Clone 3 selection derived from Black Malvoisie aka Cinsault). It's the perfect fit of history and forward thinking.

WINEMAKING: Half of this cool night, hand harvested fruit was direct pressed the minute it hit the crush pad, while the remaining half was foot tread and sat on skins overnight. The wines were combined and settled before racking clean to tank for fermentation on native yeasts. The wine completed malo in tank, then was lightly fined and filtered before bottling with minimal SO2.

TASTING NOTES: Brilliant pink-salmon color with stunning clarity and brightness. Aromatically a superbly charming wine with a great concentration of fresh red fruit aromas: unripe strawberry, pomegranate seed, and fresh blackberry with underlying wet river pebble. The palate is as gratifying with the addition of super-bright but gentle acidity and freshness. There are notes of summer watermelon and tart cherry with enough complexity to make this wine a companion to food.

APPELLATION: LODI

AGING: STAINLESS STEEL

LENGTH: 5 MONTHS

ALC. BY VOL: 11.75%

CLONES: CLONE 3
(black malvoisie)

WINEMAKER: JOSEPH RYAN

RIPENESS: 19.5 BRIX

