

# GROUND ED WINE Co. SPACE AGE

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## 2025 CALIFORNIA ROSÉ

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JOSH PHELPS — WINEMAKER

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### WINEMAKER NOTES

Weather conditions in the heart of California's Central Coast remained consistently cool and mild throughout the growing season. As a result, grape maturation progressed slowly and steadily, uninterrupted by heat spikes or inclement weather. This extended, even ripening built ample acidity and bright, expressive flavors into the 2025 Space Age Rosé well before harvest.

### VINEYARD SOURCES

We work with select growers throughout California, primarily in Santa Barbara, Monterey, and the interior valleys, who provide superb Grenache and Cinsault from sandy, well-drained soils. Cooling offshore winds help preserve fruit-driven flavors and natural acidity. Our focus remains on well-established vineyard blocks capable of delivering the bright, vibrant freshness we seek in our rosé.

### WINEMAKING

Following harvest in the cold early morning hours, we adhere to a rigorous program modeled after the techniques used to produce our favorite French Provençal rosés. Whole clusters are placed directly into the press upon arrival, and the fresh juice is slowly fermented at ultra-low temperatures. Bottling in early February after harvest allows us to preserve the freshness and delicate aromas that define Space Age.

### TASTING NOTES

The gentle direct-to-press technique used in our rosé winemaking preserves the highest possible concentration of fresh aromas in the juice extracted from freshly harvested fruit. The 2025 Space Age Rosé displays a tantalizing fruit profile of strawberry, raspberry, Meyer lemon zest, and orange peel. Bright, natural acidity lifts these aromas, adding energy and tension from entry through the finish.

### COMPOSITION

86% Grenache, 13% Cinsault, 1% Carginan

### BOTTLED WINE ANALYSES

12% ABV

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