

HORSE & PLOW

2022 ROSÉ, Mendocino



ANALYSIS

Variety: **Old Vine Carignane**

Appellation: **Mendocino**

Farming: **Certified Organic-CCOF**

Harvest Date: **09/14**

Harvest Brix: **20.5 Brix**

Winemaker: **Chris Condos & Suzanne Hagins**

Fermentation: **French Oak (neutral) Barrels**

Alcohol: **12.2%**

TA: **7.4 g/L**

pH: **3.28**

Production: **650 Cases**

This dry, rosé of Carignane is from some of the oldest organic vineyards in the state. Grapes are hand-harvested early in the season, when the sugar and acidity are ideal for crisp rosé. The clusters are crushed, then briefly soak on the skins, for a gentle extraction of color and flavor before pressing. The juice is cold settled, and fermented in neutral, French oak barrels, resulting in a perfect balance of bright fruit, weight, and texture.

Tasting Notes: This vibrant, dry Rosé has notes of rhubarb, strawberry and orange peel. Its crisp acidity and low alcohol pair well with a wide range of foods, as well as make a perfect sipping wine.

Horse & Plow Winery utilizes organic farming, small lot fermentations and traditional techniques to produce balanced, food friendly and site-specific wines. Organic vineyards throughout the North Coast of California, including Sonoma, Napa & Mendocino Counties, produce wines with greater complexity and sense of place, while caring for worker health and the environment. The wines are made naturally with no synthetic nutrients or additives; no GMO's, are vegan and contain low sulfites. Low intervention winemaking further conveys a sense of time and place in every handcrafted bottle. To learn more about Horse & Plow's organic winegrowing please visit online, or in person at the tasting room in the heart of the Russian River Valley. Cheers!

