



# CLIF FAMILY

— WINERY —

## 2022 Rosé of Grenache Mendocino County

### Vineyard

Our Rosé winemaking always starts in the vineyard, where grapes are grown specifically for pink winemaking. These Grenache grapes come primarily from the Bartolomei Brothers Vineyard on the Talmage Bench in Mendocino County, just southeast of Ukiah. The family has lived on this piece of land since the early 1900's and brothers, Vincent, and Rory, are the 4<sup>th</sup> generation farming the vines. In 2022, we also sourced from a nearby ranch called Waddington Vineyards.

### Winemaking

Grenache grapes are hand harvested in the cool morning hours intentionally for Rosé winemaking, with low sugar and high acid. 50% of the grapes are then whole cluster pressed and the remaining 50% destemmed with 24 hours of skin contact. The juice is combined and cold settled for 48 hours before initiating fermentation with cultured yeast. Just after peak fermentation, the wine is put into stainless steel and aged for four months with no malolactic fermentation.

### Tasting Notes

A beautiful hue of pink. Aromas burst from the glass – ripe watermelon, strawberry, ripe peach, candied apple. The palate is bright, with mouthwatering acidity, subtle tannin in the middle, and refreshing fruit flavors on the long finish.

### Wine Information

**Appellation:** Mendocino County  
**Composition:** 100% Grenache  
**Aging:** 100% Stainless Steel for four months.  
**Alcohol:** 13.1%  
**Release Date:** February 2023  
**Drink By:** Drink now through 2024  
**Cases:** 2003 cases

