

Rose & Son



"2020 Carbonic Carignan". 100% Carignan grapes

Vineyard	Coquelicot Organic Estate Vineyard, CCOF Certified Organic
Clone	Clone 3
AVA	Los Olivos District
Soil	Ballard Sandy Loam
Harvest	Hand harvested, September 10-25, 2020
Brix	22.2 brix
pH	3.22
Yeast	Native Yeast
Aging	8 months neutral French oak
Alcohol	13.0 %
Bottled	Unfined & Unfiltered, February 2021
Production	170 cases

Fermentation: 100% whole cluster, carbonic. Whole cluster added to tank, juice is drained out after a few days and fermented separately. Carbonic Fermentation is enzymatic where the fermentation happens inside the cell wall. Then it is all pressed and blended back together. Wine is transferred to finish primary fermenting in tank. The wine is racked and élevage takes place in neutral French Oak for 10 months. Bottled with 20 ppm sulfur.

Tasting Note :

