



2020 ROSÉ

OUR ESTATE

For the past four decades, Matanzas Creek Winery has focused on creating site-expressive wines. Throughout the years our methodology has remained the same: utilize a range of vineyard clones and fermentation vessels, and explore new farming and winemaking techniques, to produce thoughtfully crafted, expressive, and balanced wines. Today, all Matanzas Creek Winery estate vineyards are sustainably farmed and are certified under the California Sustainable Winegrowing Alliance.

WINEMAKING

As Matanzas Creek's first vintage of Rosé in over a decade, we are pleased to share an elegant and powerful form of what Grenache and Syrah can be together. The varietals and vineyard blocks were harvested and fermented separately in stainless steel vessels. This helps to preserve the aromatic characteristics of the varietals, as well as enhance and protect aromatic production. This wine has well balanced acidity with enticing notes of pink grapefruit blossom. This wine tastes like your first kiss.

WINE PROFILE

Color: Pale copper

Aromas/Flavors: Mandarin blossom, wild strawberries, watermelon rind, ruby grapefruit, apricot sorbet and citrus silk rose petals.

Palate: Pink Lady apples, watermelon rind, Valentine Sweethearts and singing acidity.

Pairing Recommendations: Strawberry-rhubarb salad with goat cheese, halibut with pea and grapefruit salad, prosciutto or copa.

VINTAGE NOTES

2020 was an enthralling year with a multitude of factors that influenced winemaking choices. This vintage was hot and dry allowing for an early ripening and picking of the grapes. 2020 was a year no one will forget, the tenacity and creative methods used for this vintage made it a success.

TECHNICAL NOTES

WINEMAKER
Marcia Torres Forno

APPELLATION
100% Alexander Valley

ALCOHOL
12.1%

PH
3.30

COMPOSITION
Grenache 67%,
Syrah 33%

ÉLEVAGE
300 days on matured
French oak

TA
6.0 g/L

RS
1.0 g/L