



THE VINEYARD

Our Paso Pink Rosé is my favorite wine to make as a winemaker. Over the years, I have enjoyed it more and more. The process is super fun, it's unique, and I love being able to bottle a wine right after harvest is over - we bottle our Rosé with just 4 months of stainless steel aging. This "pop & pour" wine is meant to be drunk right after bottling and best served chilled. 2024 was a challenging year in the vineyard. On the morning of April 6th, 2024, ALL OF PASO ROBLES suffered from a major early springtime frost. We saw the frost headed our way, but there was nothing that could be done to protect the vines. It was 28 degrees for over 4 hours, starting at midnight and lasting through the morning. This freeze killed over 50% of the young vines' buds, leaves, tendrils, and shoots and GREATLY limited the yield of fruit. Rhone varieties (Grenache, Syrah & Mourvèdre) suffered the worst from the frost. We averaged only 1-2.5 tons per acre in our vineyards. Therefore, this Rosé is very limited. The grape quantity was low, but the quality was high. I was very pleased with the health of the grapes...just wish we had more.

THE WINEMAKING

For years my strategy for making Rosé has always been to harvest the grapes at peak ripeness. I am looking to achieve ripe taste and flavors in my wine; therefore, it is essential to harvest the fruit at 24-27 BRIX...when the grapes are perfectly ripe yet maintaining firm acidity. After the crush, I steal 30-40% and must "the bleed" from the fermentation tank. This takes place around 24-36 hours after destemming and crushing has occurred. The juice is then chilled and settled in another stainless tank at 40 degrees F for 3 full days. This "settling" is another crucial step and makes for a clean and silky rosé taste. After which we pump, "rack," the juice into a new tank, warm it up to 55 degrees F, and pitch the yeast for fermentation to begin. What makes this rosé special is the combination of 4 grapes and 5 different fermenting lots. This means that I made a total of 5 rosé wines that I later combined/blended into 1 tank for bottling. The 5 lots were each fermented with a unique yeast and kept at 60 degrees throughout the fermentation process. The final blend is complex and complemented by the 5 lots now combined as 1 amazing wine!

THE TASTE

Its back and tasting better than ever! This amazing rosé offers densely packed fruity aromas and hearty raspberry taste on the fresh, inviting nose that presents complex and layered. The palate is snappy and quick with red fruit, tropical qualities, root-beer spices, and even orange-rind flavors. A satisfying and versatile rosé wine that can be enjoyed by itself or accompanied with a variety of charcuterie-type foods. The wine is dominated by stone fruits that lead the way to blueberry preserves, with beautiful light fruity notes present on the mid-palate. The palate is light-medium bodied and fresh from beginning to end. The unique twist of adding 5% Viognier gives it something special on the finish that lingers with mouthwatering acidity. This beautifully PINK hued Rosé is a joy to experience. Drink upon release through 2027.

-Paul Frankel, Winemaker

THE FACTS

Varietal: 50% Grenache, 33% Syrah, 12% Mourvèdre, 5% Viognier
Appellation: Paso Robles
Vineyard: Frankel Family, Eugene Alonso, San Miguel Vineyards
Finished Alcohol: 14.5 %
Residual Sugar(G/F): 0.85 g/100ml
Total Acid: 0.70 g/100ml
pH: 3.43
Bottling Date: February 12, 2025
Total Production: 840 Cases