Our Wines + Your Moments = Great Memories 2022 Cordyline Rosé



The Vintage

The 2022 began with ideal weather conditions. The triple-digit heat wave we saw during the summer finally broke on September 10th, providing much needed cooler weather. Combined, these conditions allowed the fruit to ripen significantly earlier than in previous vintages. There were a lot of difficult decisions made in terms of when to harvest. High temperatures equals higher sugars, but the lack of phenolic ripeness makes it difficult to produce a balanced wine. Many a night's sleep were lost deciding to wait it out.

The Vineyards

Tempranillo fruit is from Jackie's vineyard located Arbor Rd. in the Templeton Gap AVA and the Grenache was harvested from Hoyt Family Vineyard in Willow Creek AVA. Both vineyard sites are located on the West Side of Paso Robles.

The Winemaking Process

Blend: 50% Tempranillo 50% Grenache
pH: 3.6 (Tempranillo) 3.3(Grenache)
Brix: 20.0 (Tempranillo) 22.9 (Grenache)

Alcohol: 12.4%

Bottled: March 2nd, 2023

Minimal skin contact and direct to press. Gentle fining in juice stage during cold settling. Racked to Stainless and fermented between 58 - 62 F.

Tasting Notes

Our 2022 dry rose has a luxurious pale salmon color. Pouring this wine reveals aromas of white floral, fresh picked strawberry and Bing cherry. Your palate will experience peach, watermelon and perfectly picked red cherries. The lively acidity will have you craving another sip. This light bodied rosé is a rosé lovers dream and has been known to turn anti-rosé drinkers around.