



2023
ROSÉ OF SYRAH
VIVIO VINEYARD
BENNETT VALLEY

2023 was a perfect year for Rosé in Bennett Valley. A very cool May and June gave us incredibly long hang times. The result? Physiologically ripe grapes with high levels of natural acidity. And our best Rosé yet. We're kicking ourselves we only made three barrels of this gem.

The wine shimmers copper-orange. On the nose, strawberries, peaches and dried apricot. The palate offers ripe strawberries, nectarines, tangerines and rhubarb. The sweetness of these fruits is balanced by the wine's acidity. The wine finishes with lime zest, kumquat and wild strawberries. You'll be kicking yourself you didn't buy a case.

Worth noting: Except for some SO₂, this wine has nothing added, not even yeast. You may notice crystals in the wine. They are tartrates and are harmless. Many wineries remove them through a process of cold stabilization. We believe this strips the wine of its acidity and takes away from its flavor so we avoid it.

FARMING: CSWA sustainable

CLONES: 470 and 877

HARVEST: 20 Oct. 2023, 21 Brix

FERMENTATION: Native grape yeast, barrel fermented, no malolactic fermentation.

INGREDIENTS: Hand picked grapes, yeast nutrients, SO₂. Nothing else added. Vegan friendly.

AGING: 4 Mos, 100% neutral oak.

WINEMAKER: Philippe Melka and Maayan Kocubitzky / Atelier Melka

3 BARRELS PRODUCED

\$35

