

LORENZA

2022 Rosé
LODI CALIFORNIA

38% CARIGNAN, 31% CINSAUT,
18% GRENACHE, 13% MOURVÈDRE

11.8% ALC, LODI AVA
GLUTEN-FREE, VEGAN-FRIENDLY
SUSTAINABLY FARMED VINEYARDS

Our 15th Anniversary

BY MELINDA KEARNEY AND
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SEASON

Weather was complex with a frost scare early in the season. During harvest, fruit was ripening earlier or later than expected, a heat wave scorched over labor day and there was tension in the air as we vied for pick dates and trucks. Surprisingly, our picks were steady, if not a bit later than in vintages past.

VINEYARDS

Tiny berries from head trained Carignan planted in the 1970s were picked in the darkness of the New Moon on August 26th yielding elegant structure and concentration. This variety took the lead position in our blend for the first time. Cinsaut from the Sprague vineyard in Clements Hills arrived early morning of Aug 24th. Grenache and Mourvedre took their time and came in over labor day and two weeks later in Mid-September respectively.

WINEMAKING

All vineyards were hand picked. Whole clusters were gently pressed then moved to chilled individual stainless steel tanks for fermentation. Blended in October 2022, bottled on February 14, 2023.

TASTING NOTES

Shiny pure pale salmon color. Aromas of exotic white peaches, soft melon and white blossoms. The silky wine rolls onto the palate engaging the senses with parallels of acidity and salinity, white watermelon flesh, key lime zest and peach.