

DOMAINE ARTEFACT

2020 *Les Printemps*

GRENACHE ROSÉ

Blend: 100% Grenache Rose

Aromatics: Strawberries, crushed roses, stone fruits, nectarine, and fresh herbs; marjoram and thyme. Bright coppery salmon in color.

Tasting Notes: On the palate, strawberry fruit with a tangerine acidity. Very round texture with a nice mouth feel, this wine lingers on tongue, mid and back palate. Lasting raspberry finish.

Winemaking: The Grenache was picked from the lower half of the Grenache blocks 14 and 15 which is more proximate to the water table. Four bins went straight to press and were pressed off whole cluster. Two bins were foot stomped and left on the skins. All six bins were pumped to a stainless tank where they underwent two days of cold settling.

Fermentation: Fermentation occurred in stainless tanks for about three weeks at 58-60 oF. The wine was left on fine lees without batonnage for ten weeks.

Pairings: Pair with grilled lemon-herb chicken, grilled mahi mahi tacos, goat cheese stuffed chicken breast, fish with lemon or citrus salsa and ceviche. Also great with Indian, Mediterranean, or Moroccan cuisine.

Wine Specs:

AVA: South Coast, San Diego County

Vineyard: Domaine Artefact

pH: 3.35

Acidity: 5.9 grams per liter

ABV: 13.2 %

Harvest: September 30th 2019

Cases Produced: 260

