

# MALENE

## CAMP 4 VINEYARD

2017 ROSÉ OF MOURVEDRE | SANTA YNEZ VALLEY

### VINEYARDS

The warm, long growing season in the Santa Ynez Valley of Santa Barbara County is about as Provençal as it gets in California. Camp 4 Vineyard was planted to Rhone varietals by Fess Parker and is now owned by the Chumash Indian tribe. It has become one of the top sources for Rhone grapes in the Santa Ynez Valley. The vineyard is planted on sandy loam soils, ideal for these naturally vigorous varietals, and experiences cool afternoon breezes blowing east from the Pacific through the Santa Rita Hills.

### WINEMAKING

The grapes for our Rosé of Mourvedre are hand-picked and sorted in the cool evenings of harvest. The grapes are whole cluster pressed to neutral French oak puncheons using a very gentle press program similar to what is used in Champagne. We apply a long, slow fermentation with twice weekly battonage followed by partial malolactic fermentation. The wine is then aged on the lees for five months to enhance aromatic freshness and pronounced varietal character.

### VINTAGE

2017 began with a good amount of winter rain followed by a mild Spring, leading to an early bud break and a much needed boost in early vine growth. Summer was consistently warm and dry with a heat wave in early September, but these varietals handled it well, as they are used to the warm temperatures of the Mediterranean.



### TASTING NOTES

The 2017 Malene Rosé of Mourvedre is reminiscent of a Bandol-style Rosé: savory, complex and broad. Darker in hue, this wine opens with aromas of white tea and fresh peaches, leading into hints of orange liqueur. The palate is bright and textured, bursting with tropical flavors of melon, papaya and key lime leading to a long, smooth finish. This wine will pair well with cuisine ranging from barbequed pork loin to stuffed vegetables and pissaladière and can be aged for up to two years.

**VARIETAL**  
78% MOURVEDRE  
22% COUNOISE

**APPELLATION**  
SANTA YNEZ VALLEY

**RELEASE DATE**  
MAY 2018

**PRICE**  
\$35

**CASE PRODUCTION**  
150

**ALCOHOL**  
13.4%

**PH**  
3.29

**TITRATABLE ACIDITY**  
7.41 GRAMS/LITER

**RESIDUAL SUGAR**  
0.35 GRAMS/LITER