

# MALENE

## OLD VINE

2017 ROSÉ OF GRENACHE | 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. Zaca Mesa was one of the first vineyards planted in the Santa Ynez Valley and this fruit comes from their oldest block of Grenache, planted in 1973. The vineyard is planted against the mountains on a mesa of the northern edge of the Santa Ynez Valley. A relatively warm, elevated site with early ripening and rocky soils, this vineyard is ideal for Grenache, and experiences cool afternoon breezes blowing east from the Pacific through the Santa Rita Hills.

### WINEMAKING

The grapes for our Old Vine Rosé of Grenache are hand-picked and sorted in the cool evenings of harvest. They are whole cluster pressed to a mixture of second fill and neutral French oak barriques using a very gentle press program similar to what is used in Champagne. Allowed to ferment with indigenous yeasts and put through partial malolactic fermentation, this wine has a very pale color and mouthfeel similar to a high quality, aromatic white wine.

### 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 varieties handled it well, as they are used to the warm temperatures of the Mediterranean.



### TASTING NOTES

The 2017 Malene Old Vine Rosé of Grenache is reminiscent of the fine Rosés of Provence, both mouth-filling and crisp, dry and complex. Light in hue, this wine opens with tropical aromas of fresh kiwi and papaya, leading into subtle hints of gooseberry. The palate is bright and textured, bursting with sweet notes of lemon cake, orange zest and spiced almonds, leading to a long, smooth finish. This wine will pair well with grilled scallops, crab ceviche, sushi and vegetable risotto and can be aged for up to three years.

**VARIETAL**  
100% GRENACHE NOIR

**APPELLATION**  
SANTA YNEZ VALLEY

**RELEASE DATE**  
MAY 2018

**PRICE**  
\$35

**CASE PRODUCTION**  
150

**ALCOHOL**  
13.3%

**PH**  
3.07

**TITRATABLE ACIDITY**  
7.40 GRAMS/LITER

**RESIDUAL SUGAR**  
0.83 GRAMS/LITER