MALENE

2022 | ROSÉ | CALIFORNIA

This wine is an ode to Provence. Our intention is to create a cuvee (blend) where each of the varietal components is harmoniously contributing to a delicious and multifaceted rosé. The grenache and cinsault provide exuberant strawberry and melon and the vermentino a delicate floral nuance. Sustainably produced at our SIP (Sustainability in Practice) Certified winery and honestly delicious, Malene is rosé vibes only.

VITICULTURE & WINEMAKING

The warm, long growing season on the Central Coast is about as Provençal as it gets in California. We source Grenache and Cinsault from the King City area of Monterey County. This is true Steinbeck country, sandy and windswept, with the perfect combination of warm inland temperatures and coastal breezes. As with previous cuvees, much of our Vermentino comes from Keyhole Ranch in the Russian River Valley, farmed by Seghesio Family Vineyards.

Pressed under inert gas in our specialized rosé press with strict press cuts to manage color. Fermented in a combination of stainless steel, foudre and neutral puncheon using a number of specific yeasts at cool temperatures to promote fresh aromatics. Bottled in the winter to capture the freshness so important in rosé.

VINTAGE

The 2022 harvest is one of triumph amidst adversity, as we faced the challenges of scarcity and accelerated ripening brought on by drought conditions and unseasonably warm temperatures. Yields were significantly lower than usual, and the intense heat spell that swept across the region during Labor Day weekend further hastened the ripening process. However, Rhone varieties demonstrated their resilience, thriving in the warm conditions and producing outstanding grapes. The remainder of the harvest season was marked by mild, sunny Autumn days, which proved to be a saving grace for the winemakers. This temperate weather allowed our team to carefully time the picking of grapes, ensuring that each cluster reached its full potential.

Malene's exceptional rosés boast concentrated flavors, bright acidity, and an overall sense of harmony that can only be achieved through meticulous care and attention to detail. It serves as a reminder that even in the face of adversity, dedication and passion can yield truly extraordinary results.





TASTING NOTES

Bright and fresh with notes of fresh berries, watermelon, lychee, and stone fruit balanced by a vibrant acidity leading to a clean and refreshing finish.

KEY FACTS

Malene is uniquely dedicated exclusively to the production of quality rosé.

Malene is committed to sourcing from sustainably farmed vineyards on the Central Coast and our wine is produced at our SIP (Sustainability in Practice) Certified Winery.

Our unique dedication to rosé has informed every aspect of our sourcing and winemaking, including the purchase of the largest inert gas press in North America. This tool allows us to preserve and capture optimal aromatics, freshness, and flavor in our wine for unparalleled quality.

ANALYSIS

ALCOHOL 12%

PH 3.33

TITRATABLE ACIDITY 7.04 grams/liter

VARIETALS 73% Grenache 11% Cinsault 16% Vermentino