

# MALENE

## 2021 | ROSÉ | CENTRAL COAST

Malene is uniquely dedicated to producing rosé with a Provençal flair and the warm, long growing season on the Central Coast is about as Provençal as it gets in California. We make our wines sustainably and simply with an uncompromising commitment to quality and in partnership with farmers who share in our values. We source the Grenache and Mourvedre grapes that make up the majority of the blend for our Malene Rosé from two of the top vineyards in the Santa Ynez Valley for these varieties - Zaca Mesa & Camp 4. Zaca Mesa was one of the first vineyards planted in the Santa Ynez Valley in 1973 – a relatively warm and elevated site with early ripening and rocky soils that are ideal for Grenache. Camp 4 is planted on sandy loam soil that are ideal for a naturally vigorous variety such as Mourvedre and benefits from cool afternoon breezes that blow east from the Pacific through the Santa Rita Hills. Sustainably produced at our SIP (Sustainability in Practice)-Certified winery and honestly delicious, Malene is rosé vibes only.

### Viticulture & Winemaking

Picked in the cool of the night, the grapes arrive at the winery by daybreak, where they are gently fed into a state-of-the-art inert gas press. Inside the press, the grapes are blanketed with nitrogen during the press cycle, preventing exposure to oxygen. The resulting juice is racked to fermentation vessels (a combination of stainless steel, neutral puncheons and French oak foudre) for a long, cool fermentation. The juice is carefully protected at every stage with inert gas, preventing any oxidation and preserving the delicate color, flavors, and aromas. Malolactic fermentation is not used in order to preserve the wine's naturally high acidity.

### Vintage

We like to say that the farmers hate the drought years, but the winemakers love them. Bad for yields but great for quality. 2021 was one of our driest years ever; around 10 inches of rain but this figure is a little misleading as 8 of those inches came in 24 hours and mostly ended up in the creek. The spring and summer were relatively cool on the coast with ample coastal fog. Harvest was later than average for rosé, spanning mid to late October.

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, the carignan a spicy top note, the mourvedre a rich savoriness and the vermentino a delicate floral nuance. 2021 was a phenomenal year for quality and this may be our best Malene ever!



### Tasting Notes

This wine shows a pale peach hue with vibrant luminosity. The wine opens with complex aromas of stone fruit, watermelon, lychee, crushed oyster shells and a delicate hint of fresh floral. The palate is clean and focused with long, lean acid and savory minerality.

### 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  
3.17

TITRATABLE ACIDITY  
6.6 grams/liter

VARIETALS  
53% Grenache  
23% Cinsault  
12% Vermentino  
7% Mourvedre  
5% Carignan