

FRENCHTOWN FARMS – CECELIA ROSÉ

California



APPELLATION: North Yuba AVA

BLEND: Syrah (60%), Sauvignon Blanc (20%), Grenache (20%)

WINEMAKER: Aaron and Cara Mockrish

VINEYARD:

North Yuba is a small AVA in the foothills of the Sierra Nevada Mountains, at around 500-600 meters above sea level. It has warm sunny days, at night cool winds from the mountains lower temperatures giving a large diurnal range. The Syrah and Grenache is planted on a steep west facing hillside, with relatively fertile soils. The Sauvignon Blanc is on an east facing site opposite with poorer stony soil. Soils are a mix of metamorphic, volcanic rocks. The vineyard is dry farmed and the vines are on their own roots.

VITICULTURE:

Practicing organic, they work the vineyards by hand. The only chemical used is an elemental form of sulphur for mildew prevention. They have a flock of sheep who keep the cover crops down before budbreak and fertilize the slopes.

WINEMAKING:

The Sauvignon Blanc is foot trodden, the Syrah is direct pressed onto the skins and stems of the Sauvignon Blanc. They soak on the skins together for a few days, more Syrah and Grenache are added as they are picked and pressed. When fermentation begins, they are all pressed into stainless steel tanks. When fermentation has finished, the wines are blended in tank, and then spend 8-10 months in neutral 500 litre French oak puncheons. The wines aren't fined or filtered and there are no additions apart from 30ppm SO2 at bottling.

WEBSITE: www.frenchtownfarms.com

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

An aromatic, textural rosé with some structural grip. Wild flowers and floral aromas jump out of the glass with flavours of fresh raspberries, blackcurrant leaf and wild strawberry on the palate.