JOYCE WINE CO.

2018 TURBIDITY CURRENT ROSÉ OF GRENACHE/GAMAY

MONTEREY COUNTY

WINE TECHNICAL DATA

APPELLATION	ARROYO SECO / MONTEREY		
VINEYARD	CEDAR LANE / SUN STAR		
BRIX	19.5 / 21.5	PH	3.18
ALCOHOL	12.2 % by Vol		
RESIDUAL SUGAR	0.04 g/l		
PRODUCTION	800 cases (12X750ML)		

PLACE

The turbidity currents of the Monterey Bay play a key role in carving out the Submarine Canyon that provides the foundation for the climate in the vineyards from where we source fruit; aspiring the making of this Rosé. Fruit for this wine is sourced from two separate vineyard sites both located in Arroyo Seco AVA in Monterey County. Both of which are planted on an alluvial bench surrounding the Arroyo Seco River that consists of granite and shaley loam soils. The tough rocky soils conspire to produce a Rosé with great freshness and complexity.

WINEMAKING

The fruit was hand harvested and foot treaded to break the berries and allow the juice to come in contact with the skins for 4 to 8 hours. The juice was fermented at cool temperatures and finished bone dry. The wine was aged on the lees for 4 months before being filtered, prior to bottling. This wine sees very limited sulfur and is only bottles with 15ppm, ensuring it is protected while still painting as expressive wine as possible.

VINTAGE NOTES

2018 looks to be an incredible vintage not only in Monterey County but thought California. We saw very moderate temperatures this vintage with no heat spikes.This allowed fruit to slowly ripen and develop until we thought the tine was just right to pluck beautiful clusters off the vine. We craft our Rosé in the purest way we know how. The grapes were farmed and harvested with intent of making a bone dry Provence-style Rosé. Working closely with both of the vineyards from where we source enable us to pick grapes solely after achieving physiological ripeness, which translates to minimal winemaking procedures in the cellar. By doing so we are able to create wines of purity and place.