

# BROCKMEYER

## FAMILY WINES

2018 ROSÉ OF GRENACHE - CEDERQUIST VINEYARD



### Winemaking

The grapes were harvested at daybreak and immediately shipped to the winery in Napa Valley where they were carefully destemmed, crushed and pumped into a tank for overnight contact on the skins to obtain the desired levels of color and flavor extraction. This was achieved after 18 hours and then the must was transferred to the press where juice was gently extracted and then transferred to a stainless steel tank for fermentation. Fermentation took place over 3 weeks from 48–52°F. After primary fermentation was completed, malolactic fermentation was inhibited. The wine was then racked off of the fermentation lees, sterile filtered and bottled on January 10, 2019.

### Vineyard

Cederquist Vineyard was originally planted in the 1890s and was producing when the Cederquists bought the neighboring property in 1904. The original Grenache plantings of just under 2 acres were planted with 8'x10' spacing. In the 1940s the vineyard was acquired by the Cederquist family and expanded to its current size of 12 acres with additional plantings of Grenache on 8'x12' spacing. This wine comes from the original 1890s plantings.

### Technical Data

Harvest Date - August 29, 2018

Harvest Brix - 23.4°

Alcohol - 13.9%

Residual Sugar - 4 g/L (0.4%)

pH - 3.26

Titrateable Acidity - 5.9 g/L

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