

# BROCKMEYER FAMILY WINES

# 2019 ROSÉ OF GRENACHE

CEDERQUIST VINEYARD

## Winemaking

The grapes were harvested then 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 gently pressed and transferred to a stainless steel tank for fermentation. Fermentation took place over 4 weeks at 50-54°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 March 3, 2020.

## 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 21, 2019 Harvest Brix – 25.4° Residual Sugar – 0.83 g/L (0.08%) Alcohol – 13.7% Titratable Acidity – 5.8 g/L pH – 3.34

#### 2018 Accolades

2019 Sunset International Wine Competition – Gold Medal
 2019 Experience Rosé Competition – Silver Medal
 2020 San Francisco Chronicle Wine Competition – Silver Medal

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