

# BROCKMEYER FAMILY WINES

2022 ROSÉ OF GRENACHE

CEDERQUIST VINEYARD



## Winemaking

The grapes were hand-harvested, 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 overnight and then the must was gently pressed and most (75%) of it was transferred to an egg-shaped tank for fermentation while a small portion (25%) was fermented in a twice-used French oak barrel. Fermentation took place over 2 weeks at 60-65°F. After primary fermentation was completed, malolactic fermentation was inhibited and the wine was left to rest for 4 months. The wine was then racked off of the fermentation lees, cold stabilized, sterile filtered and bottled on March 30, 2023.

## 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 17, 2022

Harvest Brix – 22.3°

Residual Sugar – 0.1 g/L (0.01%)

Alcohol – 12.5%

Titrateable Acidity – 6.1 g/L

pH – 3.24

## 2019 Vintage Accolades

2020 Sunset International Wine Competition – Silver Medal

2020 Experience Rosé Competition – Gold Medal, 90 pts

[WWW.BROCKMEYERWINES.COM](http://WWW.BROCKMEYERWINES.COM)

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