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HERB LAMB VINEYARDS

2016 Two Old Dogs Rosé

Winemaking Notes:

The 2016 vintage was our first venture into the production of Rosé. Looking for an affordable source of fruit that might reproduce our favorite dry rosés of Provence, we sought grapes from the warmer Central Valley area of Lodi and found a blend of Grenache, Mourvedre and Syrah that fit the bill!



Typical of most lighter-styled wines, our 2016 Two Old Dogs Rosé is fresh and crisp, with little complexity but lots of fun appeal. It has a lovely light pink hue and shows hints of rose petals with wild strawberries, raspberry and watermelon in the nose. The flavors of wild strawberries persist, and although the wine is dry and delicate it carries a good weight in the mid-palate with a crisp and refreshing finish. There is even a bit of minerally, wet stone character to the finish.

What to pair it with? A summer day and a swimming pool comes to mind immediately! Made in an aperitif-style to be compatible with food, it will pair beautifully with light shellfish and oysters fresh from the sea, or even a charcuterie plate with dry, aged cheese.

According to winemaker Michael Trujillo, "Rosés are made in all different styles, from sweet, strawberry bubble gum to rich, complex wines of depth and structure. I feel that we were very successful with our first bottling, choosing a lighter-style, dry sipping wine made from whole grapes that were fermented in stainless steel to retain their fresh fruit character, pressed off with just a hint of color and a suggestions of wild berries and tart red fruit. Drink within a year for the most fun!"

Technical Data:

Alcohol:

12.5%

Composition:

65% Grenache, 32% Mourvedre, 3% Syrah

Appellation:

California

Fermentation:

Stainless steel

Cases Produced: 112

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