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HERB LAMB VINEYARDS

2017 Two Old Dogs Rosé

Winemaking Notes:

After the successful launching of our first Two Old Dogs Rosé with the 2016 vintage, we reached out to a series of winemakers and growers again in 2017 to create a light, crisp and fruity blend. Looking for an affordable source of fruit that might reproduce our favorite dry Rosés of Provence, we sought early harvested grapes from the warmer Central Valley area of Lodi and augmented the base with fruit from the Napa Valley to create a blend of Grenache, Carignan, Pinot Noir and Syrah that fit the bill!



Our 2017 Two Old Dogs Rosé is fresh and crisp, with little complexity but lots of fun appeal. It has a lovely light pink/salmon hue and shows hints of rose petals with wild strawberries, peach and watermelon in the nose. The wine is low in alcohol, completely dry, but bright and delicate in the mouth 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 come 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, "I feel that we were very successful with continuing on our quest to making a lighter-style, dry, sipping wine made from a base of Grenache and Carignan whole grapes that were fermented in stainless steel to retain their fresh fruit character, pressed off with just a hint of salmon color and a suggestions of tart summer fruit. Drink within a year for the most fun!"

Technical Data:

Alcohol: 12.5%

Cases Produced: 235

Fermentation: Stainless Steel Tanks

Appellation: California

Composition: 73% Grenache, 15% Syrah, 10% Carignan, 2% Pinot