



# 2022 Grenache Rosé

## Production Insights

### Who We Are

Alma Rosa is deeply rooted in the winemaking history of the Santa Rosa Hills in the southern sector of the Sta. Rita Hills AVA. Here, growing conditions combine sunshine with the powerful cooling influence of onshore winds and fog from the Pacific Ocean. The unique geography, chilly climate, and clay-loam soils attracted Richard Sanford to this area in the early 70s where he pioneered Pinot Noir in Santa Barbara County. Growing consistently balanced wines through sustainable farming is part of the enduring legacy of our founder Richard Sanford.

### Vineyard

- 100% Camp 4 Vineyard, Santa Ynez Valley

### Vintage Notes

The 2022 vintage began with cold mornings and warm afternoons, a trend which lasted through April. Ideal summer temperatures continued, with morning fog and persistent afternoon breezes from the Pacific Ocean. This steady weather resulted in a long, moderate growing season, which allowed the grapes to develop slowly and gradually, with small berries and clusters. A September heatwave provoked a fast and short harvest with long hours in the winery processing a deluge of beautiful fruit. The resulting crop yielded fruit with bright acidity and minerality, beautiful aromas and complexity. A spectacular and “classic” Sta. Rita Hills vintage, 2022 reminded Alma Rosa’s Founders, Richard and Thekla Stanford of the year they planted the first Pinot Noir in the Sta. Rita Hills, 1971.

### Winemaking

- Hand harvested in the early morning of October 6<sup>th</sup>, 2022
- Whole cluster pressed and immediately transferred to stainless steel tanks to preserve the light color and freshness. It was then left for 48 hours in the tank to settle and then racked off to start fermentation. Following fermentation, it was racked off its lees and bottled in January 2023

### Tasting Notes

Our 2022 Alma Rosa Grenache Rosé has a pretty salmon color. On the nose, lovely notes of wild spring flowers combined with hibiscus, apricot and citrus emerge. Alluring acidity is the first thing you will notice on the palate, followed by flavors of melon, watermelon and pear. The mouthfeel is bright and refreshing, with rocky minerality and a long finish. Perfect for the summer months, we recommend serving it alongside a shrimp salad and elevated hors d’oeuvres.

