

2020 Grenache Rosé

100% ESTATE GROWN

Way before the Rosé revival, Abacela was bottling this beautiful "rosado" wine that has garnered much attention since the 2004 vintage. Always dry, refreshing and varietally correct, our Rosé bottlings revel in the brightness of fruit and crisp acidity that summertime beckons.

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon AVA

Harvest Date: 28 September 2020

At harvest: Sugar; 23.5° Brix pH; 3.29 TA; 6.75 grams/liter

At bottling: Sugar; Nil

Cooperage: Stainless Steel Closure: Screwcap

Bottling date: 25 February 2021 Alcohol: 13.3% by volume

Case Production: 670 (750 mL)

Awards, Ratings & Reviews:

90 points & Editors' Choice, Wine Enthusiast

"There's a lovely rosewater flavor that takes control here, lightly skimming along into a thicker midpalate with pretty cherry fruit. As usual with the better Oregon rosés, this one offers depth and balance, with precise acidity and hints of fresh herbs. The flavors linger and evolve through a long finish. Rosés don't generally age more than a year or two, but this one should drink well for at least that long." — Paul Gregutt

TASTING NOTES

Is it provincial pink, coral, or light salmon? No matter what color you call it, your eyes are drawn to this amazing Rosé. Aromas of strawberry, watermelon, and grapefruit are reflected on the palate, with added notes of tangerine. The juicy fruit and crisp acidity are juxtaposed, giving way to the sweet-tart flavors.