



2022 mendocino vin rosé

mendocino county . california

alcohol	13.5%
harvested	fall 2022
release date	spring 2023
cases	400 cases produced

grapes	84% zinfandel 13% carignan 2% syrah
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fermentation	cold ferment at 52°F - 21 days w/ QA23 Rose' yeast, 100% SS
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ageing	100% stainless steel
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bloom	normal bloom, good fruit set, above average crop yield
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weather	normal growing season - nice ripe even year
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addor mendocino vineyards

specs	old vine, head trained, planted in 1989
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"like the first sunlit dew of
spring the legs of this wine
will dance upon the crevices
of your lips. with delicate
notes of sun kissed
strawberry guava, passion &
dragon fruit, citrus beads,
pink pearl apples and a
mouthwatering dry finish,
you can't help but soak up the
sun."

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