

FOSSIL POINT

ROSÉ

v. 2018 • SAN LUIS OBISPO COUNTY

THE SANTA LUCIA MOUNTAINS rise above San Luis Obispo, dividing our region into Coastal and inland zones. Gaps in this range channel cool Pacific fog and breeze into the interior, and result in dramatic climate changes within the space of a few miles. The Grenache grapes for our Rosé were harvested from sustainably farmed vineyards on both sides of the Santa Lucias; the oldest vines were planted in 1971, while the youngest yielded their first crop in the 2018 vintage. All our fruit is hand-harvested and made in a 'Direct to Press' style, before cold fermentation in stainless steel, maximizing fruit character and freshness.

TASTING & PAIRING NOTES

Pale pink in color. Expressive aromas of passionfruit and citrus leap from the glass. Classic Provençal flavor profile of strawberry and melon, with a balance of acidity and fruit on the palate. Perfect with summertime meals of garden vegetables, wood-fired pizza, or nearly anything cooked outdoors on the grill.

ABOUT FOSSIL POINT

In San Luis Obispo, our vines are never far from the influence of the sea. Sunny afternoons yield daily to brisk marine breezes, and the growing season is directly shaped by the seasonal flow of the currents and surface temperature of the nearby Pacific Ocean. Even our soils of calcareous shale and coarse sand were uplifted from the ancient ocean floor and weathered into place over the millennia.

Fossil Point pays tribute to this bond between sea and vine. Located less than five miles due west of our winery, Fossil Point is a rugged headland with sweeping views of the coastline from Port San Luis to the Guadalupe Dunes. Standing on Fossil Point, you can enjoy the same ocean breezes that are on their way to our vineyards, where they will guide our vines to perfect ripeness.

TECHNICAL

Vineyard Sources – Grenache Rosé - 51.5% Paso Robles AVA, 48.5% Edna Valley AVA

Hand-harvested, Direct to Press

Fermentation in Stainless Steel and neutral French oak barrels

pH 3.1, TA 7.8 g/l, Alc 13.5%, ML blocked, RS 1.9 g/l (dry)

Cases Produced: 1,600

