

FOSSIL POINT

GRENACHE ROSÉ

v. 2024 • SAN LUIS OBISPO

THE SANTA LUCIA MOUNTAINS rise above San Luis Obispo, dividing our region into coastal and inland zones. Our vineyards lie on the Pacific Ocean side of this range, and benefit from the direct influence of the cool and foggy maritime air. The Grenache grapes for our Rosé were harvested from sustainably farmed vineyards which are farmed specifically to produce high-quality Rosé wines. All of 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. Tropical aromas of passionfruit and guava spring 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 to brisk daily 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.

TECHNICAL

Vineyard Sources - 100% San Luis Obispo, 100% SIP Certified Sustainable

Varieties - 88% Grenache, 8% Syrah, 4% Mourvèdre

Hand-harvested, Direct to Press

Fermentation in Stainless Steel and neutral French oak barrels

pH 3.22, TA 6.1 g/l, ML blocked, RS 1.4 g/l (dry), Alc 13.0%

Cases produced: 1665

