

2020 OLEMA CÔTES DE PROVENCE ROSÉ RESERVE



ABOUT THE WINE: Every year when crafting our Côtes de Provence Rosé, we're looking to capture the essence of the vintage and region in bottle – and every year, a few lots stand out as particularly unique. In 2020, a bountiful vintage allowed us the opportunity to set aside a few wine lots that blew us away with striking aromatics, density, and richness, and this is the result: our first-ever Olema Rosé Reserve from France's beautiful Côtes de Provence region. This blend of classic Provence rosé varieties takes the wild aromatics of Grenache, the bright berry fruits of Cinsault and the complexity of Syrah to the next level. This wine is smooth and elegant with a lovely pale copper-salmon color in the glass, medium body, and a rich, creamy finish. Soaring aromas of fresh strawberry, watermelon rind and honeysuckle lead into flavors of rich white peach on the palate.

2020 VINTAGE: Harvest in Provence this year happened under ideal weather conditions with fully ripe grapes showing lovely acidity. While the hot summer and ongoing dry season gave lower yields in our vineyards, the vines remained healthy, providing greater depth of flavor and concentration on the palate.

WINEMAKER NOTES: All grapes went direct to press with minimal skin contact leading to the pale copper-salmon color and smooth, viscous texture. The must was fermented cold, preserving the freshness of floral aromatics and matured in stainless steel, giving vibrant fruit intensity and a long, crisp finish.

ALCOHOL: 12.5%

APPELLATION: Côtes de Provence, village of Vidauban

BLEND: 65% Grenache, 25% Cinsault, 10% Syrah

SUGGESTED RETAIL PRICE: \$20