

2021 OLEMA CÔTES DE PROVENCE ROSÉ RESERVE



ABOUT THE WINE: Every year when crafting our Côtes de Provence Rosé we look to capture the essence of the vintage and region in bottle – and every year a few lots stand out as particularly unique. In 2021, a quality vintage allowed us the opportunity to set aside a few wine lots that blew us away with striking aromatics, density, and richness, and this wine is the result. The 2021 Olema Rosé Reserve is explosive and dramatic from start to finish. Aromas of ripe melons and intoxicating jasmine are followed by wild strawberry, crabapple, and violet on the palate. Rich with citrus oil in the mouth, this wine shows balanced acidity and freshness throughout its juicy finish.

2021 VINTAGE: The 2021 vintage in Provence was unlike any other. Growers battled frost in April, followed by a rainy spring and a hot, dry summer. Despite these challenges, the vines persevered and produced healthy fruit showing lovely acidity. Resulting wines have great depth of flavor and concentration on the palate. We are extremely excited about the quality of the 2021 vintage and cannot wait to share it.

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: 13%

APPELLATION: Côtes de Provence, village of Vidauban

BLEND: 30% Carignan, 29% Grenache, 23% Cinsault, 9% Syrah, 9% Rolle

SUGGESTED RETAIL PRICE: \$20