

2021 OLEMA ROSÉ CÔTES DE PROVENCE



ABOUT THE WINE: Made in Côte de Provence in the village of Vidauban in a true Provence Rosé style, this wine is smooth and elegant with a lovely pale copper-salmon color in the glass. Classic aromas of citrus oil, cantaloupe, and candied watermelon lead into flavors of white peach, mango, and blossom with hints of tellicherry peppercorn. The 2021 Olema Rosé shows incredible balance between acidity and freshness and is one of our most complex vintages to date.

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: Côte de Provence, village of Vidauban

BLEND: 50% Grenache, 26% Cinsault, 12% Syrah,
12% Carignan

SUGGESTED RETAIL PRICE: \$15