



## Appellation

Lodi – Mokelumne River AVA

## Growing Philosophy

Emblematic of the Klinker Brick portfolio, Bricks and Roses showcases our pursuit of balance in farming practices. A true passion project of our winemaker and 6th generation farming ownership, these vineyards are cultivated specifically for the Bricks and Roses blend with the sincerest effort to make an elegant wine in a more natural, less manipulated fashion. As such, this Rose is made from designated grapes and is not a byproduct of any Klinker Brick red wine production.

## Vineyard Highlights

**Farrah Vineyard (1989)** Originating from our estate in the Central Mokelumne sub appellation, the Syrah vineyard was made famous with the first 90+ rated wine out of Lodi. Sustainably farmed and handpicked, it is a true gem of the Lodi region.

**Rauser Vineyard (1906)** This Carignane block is in the center of one of Lodi's more rarified neighborhoods for single-vineyard ancient vine bottlings. Situated in a bend of the Mokelumne River where the soil is the deepest and the sandiest, it is one of Lodi's oldest Carignane vineyards.

## Vintage Notes

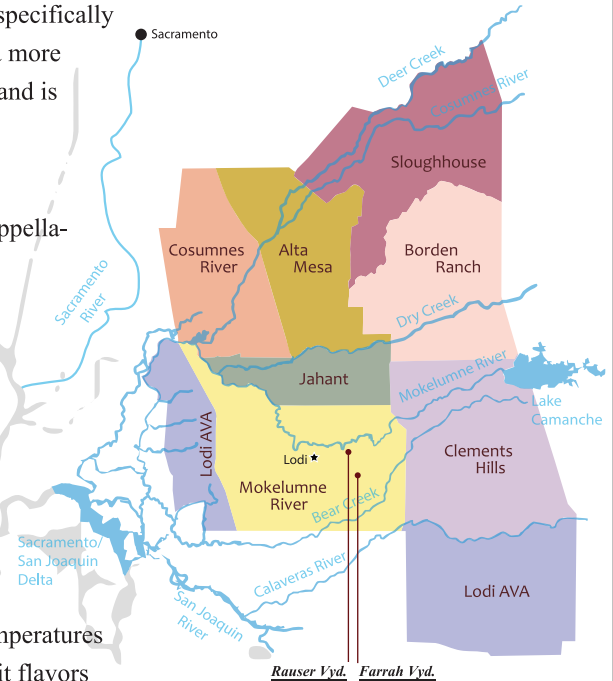
Adequate rainfall over the winter ensured a good fruit set and anticipation of ample yields. However lower than average temperatures through the growing season and a lack of summer heat spikes resulted in a smaller than average crop. Cooler August temperatures allowed us to leave clusters on the vine longer coaxing out rich fruit flavors without losing acidity.

## Winemaking

In line with previous vintages, the '19 Bricks and Roses is a true expression of a Provence style Rose, which is to say a pale pink wine made with a whole cluster press and no skin contact. As a result, the wine is somewhat lighter and more delicate on the palate with minimal astringency, exhibiting floral and citrus notes. The blend consists of 40% Grenache, 24% Mouvèdre, 18% Syrah & 18% Carignane.

## Taste

Mouthwatering notes of white peach and strawberry lead into a crisp and refreshing texture that integrates subtle acidity with a balanced, slightly generous mid-palate. True to the Klinker Brick style, this wine retains an exceptional balance of freshness and aromatics, while still providing the dry finish that makes it a perfect pairing for Tuna Nicoise, Roast Chicken, or Mixed Greens with Feta Cheese.



## Vital Statistics

**Production** 4,000 cases                      **PH** 3.20  
**Harvest Date** Aug. 18 - Sept. 12, 2019    **TA** 6.7 g/L  
**Alcohol** 11.9%