

Appellation

Lodi - Mokelumne River AVA

Growing Philosophy

Emblematic of the Klinker Brick portfolio, Bricks and Roses showcases our pursuit of balance in both farming and winemaking 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 a 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.

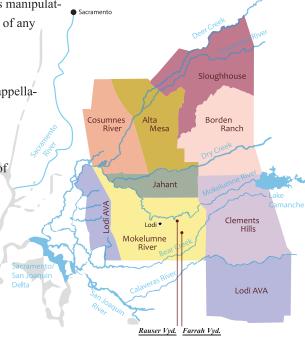
Vineyard Highlights

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 a 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

Following a moderate rainfall season, 2018 began as usual - diurnal temperature swings from day to night along with steady, warming temperatures. This year, however, remained slightly cooler than previous years setting the stage for fruit with more acid, minerality and structure. The fruit was picked at 18.5° (brix).



Winemaking

In line with previous vintages, the '18 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 41% Grenache, 35% Carignane, 12% Syrah & 12% Mouvèdre.

Taste

Mouthwatering notes of grapefruit, melon and fresh flowers lead into crisp, refreshing citrus and mineral flavors on the palate. True to the Klinker Brick Rosé style, this dry wine has a light structure coupled with acidity that is remarkably balanced. The finish is incredibly clean with bright acidity. Pair with Tuna Nicoise, Roast Chicken, and Feta & Watermelon Salad.

Vital Statistics

Production 4,500 cases **PH** 3.11 *Harvest Date* Aug. 18 - Sept. 7, 2018 TA 6.0 g/L **Alcohol** 11.9%

