



2014 ROSÉ of CINSAULT

PHILOSOPHY

Onesta Wines captures the truth and honesty of each vintage, uniting the vines, the land, Mother Nature, and maturation. Jillian, Winemaker/owner, promises to deliver wines with personality and depth every year. She believes life should be filled with family, good friends and adventure. Life is short, live by truth and honesty and you will always find peace and happiness. Enjoy wine on a regular basis!

VINEYARD NOTES

The Bechthold vineyard is the oldest vineyard in the Lodi region, 25 acres planted in 1886. The old vines are head trained, organically grown and dry farmed. One side of the vineyard is bordered by a water canal, which the roots from the old vines have accessed over the years. The vines closest to the canal have a larger crop and are naturally lower in brix, so perfect for rosé production.

VINIFICATION

The Rosé is 50% saignée and 50% fruit picked specifically for Rosé. The juice is fermented in stainless steel and 15% very neutral oak barrels. The wine is aged on the lees for 6 months to enhance the rich mouthfeel of the Rosé.

TASTING NOTES

Cinsault Rosé is opulent and bursting with flavors of guava and strawberry, delivering a mouthwatering long finish. Made in a Provençal style, the Rosé is completely dry and elegant which makes it the perfect wine for relaxing with friends on a warm spring or summer day.

FOOD PAIRINGS

Duck pate, red Thai curry, charcuterie spread, Spanish Tapas like grilled octopus or boquerones.

Only 100 cases produced.

“A taste for truth at any cost is a passion which spares nothing...”
– Albert Camus

Notes
