



GRANDEUR

MADE WITH ORGANIC GRAPES

2022 ROSÉ

MONTEREY COUNTY · CALIFORNIA

Grandeur is rooted in the belief that farming organically allows us to grow grapes that are in harmony with the land and craft wines that are alive in flavor. The inspiration for Grandeur comes from our first certified organic vineyard. A remote site nestled against the foothills, it has at its center a single oak tree. The gnarled trunk of this ancient Blue Oak houses a resident bee colony, an eloquent example of the symbiosis found in nature. Standing in the vineyard, the beauty and quietude make you feel as if time hasn't touched this place. It has stood just like this, in all its grandeur, for thousands of years.

VINEYARD

Our holistic approach to organic farming sees each vineyard as an entire ecosystem where soil, trees, vines, insects and wildlife exist together to the benefit of all. Nestled against the southernmost foothills of the Santa Lucia Range in the Hames Valley AVA, Grandeur's vineyard home is ideally situated for growing Petite Sirah grapes. With long, warm days and chilly nights, this breathtaking site is ideal for the development of organic, high-quality fruit and beautiful, fruit-forward, complex wines.

WINEMAKING

Before it meets the glass, before it makes the moment the moment, our Rosé begins with Petite Sirah grapes—cultivated with organic growing methods and picked carefully by hand. After harvest we move swiftly, pressing each whole cluster in a matter of hours to ensure minimal color pickup and achieve the faintest blush. Fermented with select yeast and aged in stainless steel at cool temperatures for two months, our Rosé displays bright fruit esters, sublime floral aromas, and the unmistakable essence of Grandeur.

TASTING NOTES

Our Rosé delights on first blush and long after, with aromas of peach, pear and watermelon. Light to medium-bodied with a crisp finish, it awakens the palate and satisfies taste after taste with lingering notes of stone fruit and hints of the limestone that marks our land. Try it with soft cheeses, charcuterie and seafood. Or enjoy it on its own as an exquisite apéritif.



APPELLATION: Monterey County

COMPOSITION: Petite Sirah

AGING: Stainless Steel, 2 Months

ALCOHOL: 13.0%

SRP: \$19.99



Inspired by Beauty. Committed to Mother Nature.

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