

# ONX

## 2021 INDIE ROSÉ

Rosé of Tempranillo

12.5% alc/vol



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### **TASTING NOTES**

Lighter in color, lower in alcohol, yet layered with complexity, this latest release feels like a surge forward in our ultimate goal of making a pink wine that seamlessly melds into a lineup of French rosés. Aromatics of white peach and grapefruit waft out of the glass. For those who look deeper, bright mandarin and strawberry scone and lemon tart are underlined by rose petal, orange blossom, and teak along with a breath of ocean air. On the palate, the acid is striking from start to finish but integrated around flavors in a way that makes the palate feel soft. Bursts of lychee, ripe mango, and fresh pear dominate the flavors, but a zing of star fruit, green apple, and cantaloupe swirl on the palate. Flavors linger longer than expected, a welcomed refreshment perfect for summer sipping.

### **VINIFICATION**

Picked at about 20 brix. The pressed juice was split into two stainless steel tanks and cold stelled for 24 hours before transferring into their fermentation tanks. Both tanks fermented cold and slowly for 20 days before being sulfured, racked, and blended into one tank together.

### **AGING**

The two tanks were combined into one in December after a few months kept apart for aging in 100% stainless steel tanks. The wines were racked once again before being bottled.

### **VINEYARD**

ONX Estate Vineyard-  
Templeton Gap District, Paso  
Robles