

ONX

2022 INDIE

Rosé of Tempranillo

13.4% alc/vol

TASTING NOTES

A robust and varied nose that covers a lot of ground, starting with a slate minerality of granite stone partnered with a flinty matchstick flamboyance before quickly being overtaken by a fruitful medley of berries such as strawberry, raspberry, and fresh gooseberry. Sweeter and rounder notes of strawberry lemonade, vanilla blossom, and candied watermelon make an attempt at overpowering but are balanced by citrusy and sharp bursts of orange blossom and granny smith apple. The palate begins with a concentrated blast of apple pear, orange peel, and apricot along with a moderate and suckering acidity. Sweet lemon tart and sugar dusted raspberry make for a decadent flavor profile before the palate comes to a short and refreshing saline finish.

VINIFICATION

The Tempranillo was hand harvested and immediately whole cluster pressed with no skin soaking into a stainless steel tank where it was cold settled, racked, and fermented slow and cold using VL1 yeast. The Mourvedre was hand harvested, foot tread, and soaked on skins for 18 hours before being whole cluster pressed into a stainless steel tank. It was cold settled and racked before being fermented slow and cold also with X16 yeast. Both lots were sulfured and chilled to 32F for 5 days after primary fermentation was completed and gased weekly with argon before being racked and blended together in December of 2022.

VINEYARD

ONX Estate Vineyard

Templeton Gap District, Paso Robles

