



OCCASIO

Technical Data Sheet for the 2018 Occasio Ghielmetti Vineyard Rosé of Grenache

Case Quantity: 78

Alcohol: 13.3

Vineyard: Fong Vineyard
AVA: Livermore Valley
Harvest Date: September 13, 2018
Brix: 22
pH: 3.2
TA: 0.67

Background:

Rosé has become a generic term for any blush-colored wine, be it sweet or dry. It can be made by any method, as a mixture of red and white wines, by bleeding off of a red wine ferment (saignée), or by short skin contact before pressing. In California, rosé can be made from any varietal. In short, far too often a rosé is made for a quick return from the previous year's harvest.

Yet, with all of these styles, there remain a few dedicated winemakers who craft rosé using methods little changed from centuries of practice. This is the Occasio way, where the grapes are grown in the finest vineyards for the sole purpose of making a rosé. We hand harvest the grapes and sort four times – first in the vineyard, next before stemming, then again before pressing. The final sort is in the press, where pressure is applied carefully to avoid over extraction of tannins. We do these things because this is the only way we can guarantee purity, focus, and balance – the three qualities of a fine rosé.

Winemaking:

We hand harvest our fruit before sunrise. In the cool morning air, we stem our grapes, then soak them on their skins for about 6 hours before pressing. The press juice is transferred to a stainless steel tank where it is cold fermented to dryness.

Vineyard:

We source our rosé from Grenache grapes grown in a special block of the Fong Vineyard. The struggle for survival in this rugged soil naturally limits the number and size of the grape clusters. This Grenache ripens evenly, maintaining a natural balance of sugars and acids that are ideal for making rosé.

Release Price: \$25

Release Date: March, 2019

Bottling Date: December, 2018

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