



# LONGORIA 2022 MATINEE ROSÉ

## INSPIRATION

Our inaugural vintage of Matinee Rose was inspired by the famous wines of Provence. In their image, we set out to create a rosé that balanced complexity with delicacy; a serious wine that is also frivolous and fun.

## WINEMAKING

After a foot stomp- "I Love Lucy" style- by owner Lindsey and daughter Cali to draw out a bit of color, the grapes were put directly to press. Once pressed, the juice was settled before being racked into tank and Amphora pots for fermentation. 10-day, temperature-controlled fermentation, then racked into stainless steel drums for 5 months, then lightly filtered and bottled in March 2023.

## THE WINE

Beautiful and fitting "Rose-Gold" color shines brilliantly in the glass. Aromas of tangerine, stone fruits with cream, and minerality reminiscent of a fresh rain. Lively acidity carries notes of early season strawberry and blood orange, with a refreshing melon finish.

## FOOD PAIRINGS

Classic: Crab or Lobster

Vegetarian: Greek Salad with tzatziki and pita

Unique: Sunshine and beach snacks

Composition: 100% Grenache

Production: 227 cases Cellaring potential: 1 year

Alc.: 12.4%

Bottled: March 2023

pH: 3.27

Retail price: \$28.00

TA: 0.61g/100ml