



LONGORIA 2023 MATINEE ROSÉ

INSPIRATION

Matinee Rose draws inspiration from the famous wines of Provence. In their image, we set out to create a rose that balanced complexity with delicacy; a serious wine that was also frivolous and fun. In essence, the ideal sunshine wine!

WINEMAKING

The grapes arrived the same day we hosted a 40th birthday party for friends of Brooke and Lindsey. A parade of 20+ people took turns jumping on the grapes to break up the skins and extract a small amount of color. After an hour soaking on the skins, the juice was pressed off to tank for settling. After racking off the heavy lees, the juice was inoculated. Fermented in our cold room, keeping the temperature about 60 F, ensuring a long, slow ferment that preserved the aromatics of the fruit. It took nearly 4 full weeks to achieve dryness. It was then racked again and aged 3 months in stainless steel.

THE WINE

"Rose-Gold" color that shines brilliantly in the glass. The nose has a big hit of peach and fresh cantaloupe. Flavors of juicy nectarine, apricots with a fun bubble gum note. The bright acid balances a slightly rich mouthfeel, ensuring the wine is not sharp, but not heavy.

FOOD PAIRINGS

Classic: Ditch the bubbles, this is the ideal

Charcuterie Board wine

Vegetarian: Peach and Burrata Salad

Unique: Well-earned vistas at the top of a mountain, out of a Hydro-flask

Composition: 100% Grenache, 62% Rancho del Prado, 38% Tierra Alta

Production: 345 cases

Cellaring potential: 1 year

Alc: 12.8%

Bottled: February 2024

pH: 3.24

Retail price: \$28.00

TA: 0.6g/100ml

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