

# YOSEMITE CELLARS

## 2024 YOSEMITE ROSÉ

### TASTING NOTES

Dried Apricot, Rosehips, Sugarcane

### VARIETIES

100% Grenache

### VINEYARD SOURCES

100% Sierra Foothills

### CELLAR TREATMENT

100% Stainless Steel

### ALCOHOL CONTENT

14.6% by Volume

### RESIDUAL SUGAR

Dry

### BOTTLE SIZE

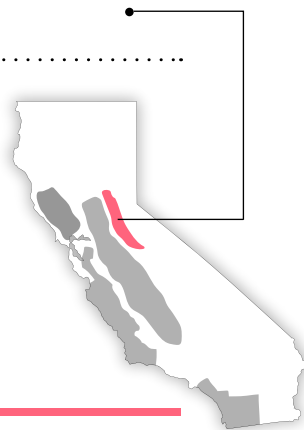
350mL

### PH

3.5

### TA

6.9 g/L



“The Yosemite Cellars wines are a reflection of the stunning and unique landscape for which they are named.

### Meredith McGough

Winemaker



## CALIFORNIA DREAM WINE.

There is no other place on earth that you'll find the dizzying landscape of Yosemite National Park. Trust us, we've looked. We love this land in all its glory, from the towering granite monoliths and rugged skyline to the ancient sequoias and winding waterways. It's why we chose this land for our vineyard - located 3,000 feet above sea level at the base of the park in the Sierra foothills in the town of Groveland, CA.

2024 kicked off with a bang with a mid-January ice storm that engulfed much of the Pacific Northwest and all of the Willamette Valley for the better part of a week. This freezing weather was followed by cool temperatures through bud break in early April for the warmer parts of the state and the third week of April in the Willamette Valley. The growing season warmed up in April and May, with growing degree day accumulation slowing through Jun (and July in some parts of the state), though by the time September arrived, temperatures and growing degree days thrust us into the harvest season tracking warmer than average, though without much of the extreme heat that has characterized seasons within recent memory. Another notable difference from recent vintages were the handful of precipitation events throughout the summer, harkening to Oregon weather patterns 15-20 years past.

Because the weather surrounding these rain events was otherwise dry and warm and the rain came while the berries were still firm, disease pressure remained in check and these passing showers simply served to rinse the dust from canopies and recharge a little soil moisture. The heart of the harvest season itself, September and October, saw limited wet weather and moderate temperatures, allowing for a comfortable and measured season full of pristine, ripe grapes.

The 2024 Yosemite Cellars Rose is made from grenache off the roughly 3.5-acre Yosemite Cellars Vineyard just outside the town of Groveland, California. The vineyard sits at around 3000 feet of elevation on a south-southwest facing slope just outside Yosemite National Park. The grapes for this wine were harvested on September 5, chilled overnight, and pressed whole cluster. The fermentation was slow and cool, over the course of six weeks, to preserve aromatics. Allowed to remain on lees to scavenge oxygen and maintain freshness, the finished wine was racked off lees in preparation for bottling at the end of February for packaging in March. The wine is rich and mouth-watering, calling to mind ripe melon.

