

# GROOVE WINES

## *Joyride* 2020 Rose

Appellation	Dunnigan Hills
Vineyards	Windmill Vineyards
Farming	Certified Organic CCOF
Soils	Gravelly clay
Elevation	Minimal
Composition	35% Counoise 29% Carignane 22% Grenache 11% Cinsault 3% Pinot Noir (Flocchini Vineyard, Sonoma Coast)
Elevage	Aged 7 months in steel tank
Alcohol	12%
pH	3.5
TA	5.8
Malolactic Fermentation	Blocked
Total SO2	70ppm
Ingredients	Certified Organic Grapes, Certified Organic Yeast ( <a href="#">Vitiferment Rubino</a> ), Certified Organic Yeast Nutrients ( <a href="#">Ferm Bio Control</a> ), minimally effective sulfur.



### Vintage

Pandemic. California was on fire. This fruit was harvested in mid-August, prior to any smoke problems.

### WINEMAKING

Grapes are hand harvested into half ton bins and delivered to the winery by early morning. After a couple of hours on the skins, the fruit went direct to press, juice into stainless steel tank for an overnight settle, after which it was racked off of the heavy lees. Both primary fermentations took approximately two weeks. Post primary, the two lots were combined, sulfured (35ppm) and chilled to block malolactic fermentation. We chose to filter the wine in early December – this allows us to keep our sulfur levels low.