

# GROOVE WINES

## *Kindred Spirit* *2020 Rose Bubbles*

Appellation	Dunnigan Hills
Vineyards	JDM Organic Farm (Formerly Windmill Vineyards)
Farming	Certified Organic (CCOF)
Soils	Gravelly, alluvial soils
Elevation	N/A
Composition	35% Counoise, 29% Carignan, 22% Grenache, 11% Cinsault, 3% Pinot Noir
Elevage	Aged 8 months in steel tank
Alcohol	12.0%
pH	3.47
TA	5.82
Malolactic Fermentation	Blocked
Total SO2	70ppm
Ingredients	Grapes, Certified Organic Yeast, Certified Organic Yeast Nutrients, minimally effective SO2.



### **Vintage**

Pandemic. California was on fire. Our Rose fruit is grown specifically for Rose, so we had harvested in early August, prior to the outbreak of fires in Northern California.

### **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. Prior to canning, wine was racked to a Brite tank, then carbonated.