

# MALENE

## 2023 | ROSÉ | CALIFORNIA

This wine is an ode to Provence. Our intention is to create a cuvee (blend) where each of the varietal components is harmoniously contributing to a delicious and multifaceted rosé. The grenache, cinsault and carignane provide exuberant strawberry and melon and the vermentino a delicate floral nuance, while the mourvèdre provides savory notes. Sustainably produced at our SIP (Sustainability in Practice) Certified winery and honestly delicious, Malene is rosé vibes only.

### VITICULTURE & WINEMAKING

The warm, long growing season on the Central Coast is about as Provençal as it gets in California.

Pressed under inert gas in our specialized rosé press with strict press cuts to manage color. Fermented in a combination of stainless steel, foudre and neutral puncheon using a number of specific yeasts at cool temperatures to promote fresh aromatics. Bottled in the winter to capture the freshness so important in rosé.

### VINTAGE

The Estate saw 32 inches of rain during the winter months which surpassed all recent historical records by double. The rain filled up our water tables, ponds and water holding soil capacity was at its maximum. All the welcomed rain, while very beneficial overall, did present some challenges early in the growing season. More rain means more water and nutrients available to the vines, which means more vigor and larger canopies to manage. Bud break began in early March, a few weeks later than normal. A historically cool spring and summer delayed the growing season by a few weeks more. The grapes enjoyed ample hang time which allowed ripeness to occur much more gradually than we've seen in recent years. The cumulation of the long growing season produced grapes with beautiful textbook chemistry numbers. Perfect balance between sugar and acid and flavor development resulted in extremely high quality. Yields were higher than in recent vintages and welcomed from this Blockbuster vintage which will surely go down as one of the best vintages in the last decade.

Malene's exceptional rosés boast concentrated flavors, bright acidity, and an overall sense of harmony that can only be achieved through meticulous care and attention to detail. It serves as a reminder that even in the face of adversity, dedication and passion can yield truly extraordinary results.



### TASTING NOTES

Bright and fresh with notes of melon, watermelon, grapefruit, and stone fruit balanced by a vibrant acidity leading to a clean and refreshing finish.

### KEY FACTS

Malene is uniquely dedicated exclusively to the production of quality rosé.

Malene is committed to sourcing from sustainably farmed vineyards on the Central Coast and our wine is produced at our SIP (Sustainability in Practice) Certified Winery.

Our unique dedication to rosé has informed every aspect of our sourcing and winemaking, including the purchase of the largest inert gas press in North America. This tool allows us to preserve and capture optimal aromatics, freshness, and flavor in our wine for unparalleled quality.

### ANALYSIS

ALCOHOL  
12.5%

PH  
3.33

TITRATABLE ACIDITY  
7.3 grams/liter

VARIETALS  
60% Grenache  
22% Cinsault  
12% Vermentino  
5% Mourvèdre  
1% Carignane