

# the wine trust

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## Background

**Winery:** Kings Carey

**Country:** US

**Region:** California – Happy Canyon of Sta Barbara

**Description:** James Sparks has become a star of the California wine scene through his award-winning work at Liquid Farm. Kings Carey is Sparks' proprietary Santa Barbara County label crafting small-production wines in a minimalist, "keep it simple" style. Founded only in 2017, the aim is to produce "untypical wines of 'typicity'...[which are] clean expressions of the fruit at hand."

## Wine Notes – 2020 Kings Carey Rose of Grenache

James Sparks has enjoyed a rapid rise from tasting-room hand to becoming one of California's most noted young winemakers. Raised in a Mormon household in Idaho, Sparks moved to Santa Barbara in 2009 and in 2013 became the winemaker for Liquid Farm, the third-wave Chardonnay darling. Sparks launched Kings Carey in 2017 with a focus on single-varietal, single vineyard bottlings. His Rose comes from Dogged Vine Vineyard in the Los Olivos AVA of Santa Barbara. Ample sunshine, a moderate climate and uniform topography and geology make Los Olivos one of the Central Coast's most consistent quality-driven regions. This small batch gem is made from young vines planted on a slight slope to maximize southern sun. Hand-harvested, destemmed grapes see 24 hours of skin contact and are fermented in neutral oak using native yeast followed by five months of aging. The result is a low-alcohol beauty that will become a summer fave!

## Technical Specifications

<b>Varietal Composition:</b>	100% Grenache
<b>Vineyard Region:</b>	Dogged Vine Vineyard, Los Olivos AVA, Santa Barbara County
<b>Vine Age / Yields:</b>	3-5 years
<b>Production Volume:</b>	750cs total
<b>Vineyard Characteristics:</b>	Mildly sloping alluvial soils and gravel (5% grade) facing west, east-west row orientation
<b>Wine-Making / Vinification:</b>	Sustainably-farmed, hand-harvested, 100% destemmed grapes, foot-stomped, 24 hours of skin contact. Fermented five weeks in 80 gallon neutral oak barrels, followed by five months aging on lees in same barrels, filtered before bottling. No bottle aging. 9.8ppm sulfur.
<b>Alcohol / Volume:</b>	12.0%
<b>Residual Sugar:</b>	0.2 g/L
<b>pH:</b>	3.2
<b>Acidity:</b>	6.0 g/L