

the wine trust

HERITAGE · TRADITION · CRAFT



Background

Winery: Rotation Cellars

Country: United States

Region: Lodi, CA

Established: 2014

Production Volume: 8,000 cs

Description: Rotation produces characteristically California wines using fruit sourced from a 100 year-old family-owned vineyard in Lodi, CA and naturally driven winemaking decisions. The goal of Rotation is to produce honest, varietal and terroir inspired wines whose quality and integrity far exceeds their value driven price.

Wine Notes – 2020 Rotation Rose

A classic, crowd-pleasing rose that is sure to be a summer favorite. Provençale in color and style, this dry, mineral-driven California rose entices from the first pour. Rather than showcasing one single variety, the focus is on achieving an ideal balance of fruit and freshness, as well as producing the best possible rose value for the dollar. Mostly estate-grown Chenin Blanc is separately vinified and then quickly blended with bold, juicy Zinfandel and Syrah, which are also stainless-fermented for optimal freshness.

Starting with a beautifully floral nose, the palate confirms with subtle floral aromas secondary to the wonderfully ripe peach and juicy stone fruits, strawberry and pink grapefruit, along with plenty of crisp, refreshing acidity. This rose has excellent weight and texture along with low alcohol - just over 12% - ensuring optimal enjoyment whether paired with a variety of summer dishes or simply enjoyed by itself. Bottled in screwcap.

Technical Specifications

Varietal Composition:	Chenin Blanc along with small portions of Zinfandel, Syrah and Pinot Grigio
Vineyard Region:	Lodi, California, USA
Vine Age / Yields:	Average 12 years
Production Volume:	Less than 2,000 cs
Vineyard Characteristics:	Fine sandy soils interspersed with granitic-based minerals, as fed by alluvial waters from numerous rivers originating in the Sierra Nevada mountains to the east
Winemaking / Vinification:	Separate fermentation in temperature-controlled stainless steel followed by blending and 6 months additional aging in stainless steel Sterile filtration during bottling
Alcohol / Volume:	12.09%
pH:	3.43
Acidity:	6.20 g/L
Residual Sugar:	4.93 g/L