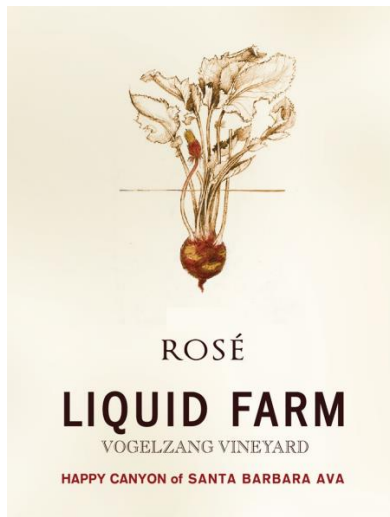


# the wine trust

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## Background

**Winery:** Liquid Farm

**Country:** US

**Region:** California – Santa Barbara

**Description:** In less than a decade, Liquid Farm has gone from the founder's longtime dream to one of the most acclaimed of California's Third Wave of wine producers. Winemaker James Sparks crafts chardonnay and pinot noir bottlings that merge an old-world sensibility of high-acid, low-alcohol, minimal-intervention wines with the unique vinous bounty of Santa Barbara's Santa Rita Hills AVA.

## Wine Notes – 2020 Liquid Farm Rose Vogelzang Vineyard

Liquid Farm is one of the premier boutique producers of Burgundian and Rhone varietals in California. Founder Jeff Nelson and winemaker James Sparks produce old-world style, unmanipulated, mineral-driven wines that faithfully reflect the terroir of the beautiful Central Coast, one of California's coolest wine-growing regions and the perfect terroir for their naturally-oriented, higher acid, lower alcohol wines. The 2020 Rose is made from 100% Mouvedre grapes grown primarily in the sustainably-farmed Vogelzang Vineyard in the Happy Canyon AVA (with some grapes from the Dogged Vine Vineyard of Los Olivos AVA). Vogelzang features which features large diurnal temperature swings due to morning fog and sunny afternoons. With Sparks' light cellar touch, the result is a lovely, rounded rose with notes of red berries and plums, framed by moderate acids and a residual earthiness. Quaffable in the extreme, this wine is a customer favorite year-in, year-out and is produced in limited quantities.

## Technical Specifications

<b>Varietal Composition:</b>	100% Mouvedre
<b>Vineyard Region:</b>	Vogelzang Vineyard (95% - Happy Canyon of Santa Barbara AVA), Dogged Vine Vineyard (5% - Los Olivos AVA)
<b>Vine Age:</b>	5 years on average, planted north-south on gentle slope
<b>Vineyard Characteristics:</b>	Gravelly loam with patches of serpentine and chert cobble
<b>Wine-Making / Vinification:</b>	Sustainably-farmed, native yeast, early-morning hand-harvested, 100% destemmed grapes Fermented 2-3 weeks in 60 gallon neutral oak barrels then aged 5 months in same containers, bentonite fined and filtered, no bottle age before release
<b>Alcohol / Volume:</b>	11.5%
<b>Residual Sugar:</b>	0.2 g/L
<b>Acidity:</b>	6.3 g/L