

# Tipsy Rose Wines

## 2024 Grenache Blanc

Region: Alexander Valley, Sonoma County, CA

Vineyard: Garden Creek Vineyard

Vintage: 2024

Varietals: Grenache Blanc

Farming: Sustainable/Regenerative

Wine Type: Still White

Winemaker: Maria Chiancola



### WINERY OVERVIEW:

This project began modestly, after several years as a wine retailer. I wanted to learn more about the product I was selling. To do so, I joined Jerome Bressy at Gourt de Mautins in Rasteau, France for a harvest in 2014. I learned so much, and wanted to know more. In 2016, I went to Napa to assist Nicole Abiouness with her harvest. She encouraged me to make a barrel of my own wine. That was the start of Topsy Rose Wines.

Rhone varietals are my own personal preference, so I began there. First, Grenache, then adding Viognier, Syrah, and a saignée Rosé. Over the past nine years, I have continued to add varietals, and to learn, drawing on the relationships that I have developed as a boutique retailer, talking to any winemaker willing to share their technique and their philosophy. Most winemakers are excited to share. That has been my education.

My goal is a simple one. I want to make wine that is precise, delicious, approachable, affordable, and pleasant to enjoy. I also prioritize responsible treatment of the earth and ethical care for the people with whom I work. To do that, I work closely with my growers, all of whom are organic, sustainable, and regenerative, and who are willing to allow me to have some say in how my grapes are treated and when they are picked. I want to preserve freshness and balance, which starts in the vineyard. From there my philosophy is to gently guide those grapes thru a natural fermentation with minimal intervention.

### VINEYARD NOTES:

Garden Creek Vineyard was purchased in 1963 by Justin Miller's father. It has stayed in the family since and is now run by Justin and his wife, Karin. Their college age children are studying wine, and plan to continue the project. The 70 acre vineyard has only an acre or so of Grenache Blanc planted in 2012 on a southwestern facing benchland slope. They work regeneratively and sustainably, using natural and progressive techniques to avoid harmful chemicals and to produce delicious, healthy fruit: deficient irrigation, hand selected shoot positioning, leaf management, diverse cover crops, mulch and composting, as well as encouraging beneficial insects. The soil is diverse--gravely sandy loam and clay, rich in nutrient and organic matter. The Mediterranean climate gets maritime breezes thru the Petaluma Wind Gap and the Russian River Valley, which tempers the hot, arid summers, and allows the fruit to hang to full maturity while maintaining freshness and acidity. This varietal is consistently a late pick. Hand Harvested, October 1st, 4am at 25 Brix.

### WINEMAKING NOTES

Direct to press, whole cluster, barrel fermented in neutral François Frères lightly toasted oak, native yeast fermentation kicked off after seven days. Wine fermented at 60 degrees. No fining. Partial Malo. Racked once before light filtration, minimal SO2 added at bottling. A very small amount of Picpoul and Dry Riesling (Organic Certified Fruit) was blended in at bottling to add lift and acidity.

### TASTING NOTES:

An elegant, complex, medium to full bodied white with abundant aromatics that fills the mouth with intense flavors and cleanses the palate with its bright, fresh acidity. The wine displays aromas of apricot, asian pear, quince, apple, citrus-lemon and lime zest, brioche, and toasted almond. There is a savory component of fennel and dried green herbs, a hint of honeysuckle floral notes, as well as a salinity and stoney note, and a bright finish that leaves your mouth watering. The wine has texture, from rich fruit and lees fermentation, and a tension from the acidity.

### TECHNICAL INFO:

RESIDUAL SUGAR:	2.7g/L
PH:	3.5
TA:	5 g/L
ALCOHOL:	14%
BOTTLES PRODUCED:	420
BOTTLE SIZE:	750ml
BOTTLES PER CASE:	12

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