

The Storm Cellar

VINEYARD + WINERY
Hotchkiss, Colorado

ROSÉ of ST. VINCENT

Grand Valley, Colorado
2020

TECH

pH – 3.31
TA – 6.2
Alcohol – 13%
RS – 2.5 g/L
Production – 200 cases

WINEMAKING

We received the hand-harvested grapes on October 7th, 2020, and we whole-cluster pressed them in a pneumatic bladder press. We fermented the juice in a temperature-controlled, stainless steel tank at 55°F for 2 1/2 months. After racking, for further clarification, we aged the wine in a stainless tank, blended in a small touch of Gewürztraminer to boost the aromatics, and sterile-filtered just before bottling in April of 2021.

THE GRAPE

St. Vincent is a cold-hardy grape, which is thought to be a natural hybridization between Pinot Noir and Chambourcin, from a Missouri vineyard in the early 1970s. This late-ripening grape is characterized by large berries and loose clusters that thrive in Colorado's marginal climate.

TASTING NOTES

This darkly-hued rosé is complex on the nose and the palate, showing notes of pomegranate, tart cranberry, rose petal, rooibos tea, and citrus peel. A soft touch of skin tannins gives this wine a complementary astringency, which makes it a versatile food-pairing wine. Pair with smoked salmon, grilled pork tenderloin, or roasted fall squash.

RECOGNITION

Our 2020 Rosé of St. Vincent was awarded a double gold medal in the 2021 Governor's Cup Competition.

