

The Storm Cellar

VINEYARD + WINERY
Hotchkiss, Colorado

ROSÉ OF CHAMBOURCIN

Kay Vineyard
Grand Valley, Colorado
2021

TECH

pH – 3.4
TA – 6.3
Alcohol – 13.5%
RS – 2.7 g/L
Production – 113 cases

WINEMAKING

We were excited to work with the Chambourcin grape for the 2021 vintage – the second time for us. Along with the St. Vincent we received, Chambourcin was one of the very few grape varieties that survived the killing frost of October 2020, which makes a solid case for planting and incorporating cold-hardy hybrid varieties, like Chambourcin, in the Colorado winemaking repertoire. We whole-cluster pressed these “teinturier” grapes, a term given to 1% of wine grapes, where the juice is naturally red in color. We then fermented the juice in temperature-controlled, stainless steel tanks over the course of over three months.

THE GRAPE

As we noted above, Chambourcin’s juice is inherently colored red, so an extended maceration isn’t necessary to impart such a rich and striking color. The grape is characteristically high in acidity, making it a perfect candidate for a richer-styled rosé. Chambourcin is highly suitable in Colorado’s volatile climate, where it can withstand temperatures that dip to -30°F.

TASTING NOTES

The naturally intense coloration of this French-American hybrid grape variety allowed us to produce this striking, ruby-hued rosé through a whole-cluster pressing. We captured rich, red flavors of pomegranate and cranberry, along with a wonderful acidity and virtually no tannins. Serve chilled and pair alongside dishes that you’d normally pair with red wines – think sliced, smoked pork tenderloin or a grilled New York strip. This robust rosé is ace with butternut squash ravioli, savory mushroom risotto, or dark, leafy green-based salads.

