

The Storm Cellar

VINEYARD + WINERY
Hotchkiss, Colorado

ROSÉ OF ST. VINCENT

Kay Vineyard
Grand Valley, Colorado
2021

TECH

pH – 3.36
TA – 6.3 g/L
Alcohol – 13.5%
RS – 1.0 g/L
Production – 110 cases

WINEMAKING

The grapes were hand-harvested at the Kay Vineyard, in Palisade, on September 30, 2021. We were thrilled to source these Colorado-grown grapes during a season where Colorado fruit was all but impossible to find. This was our third vintage making wine from the St. Vincent grape. We worked hard to capture its inherent crisp acidity and naturally vibrant color and flavor profile by whole-cluster-pressing the grapes and both fermenting and aging the wine in temperature-controlled, stainless-steel tanks.

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 medium-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.

