

# *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

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.

### 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.

### RECOGNITION

Our 2021 Rosé of Chambourcin was awarded a double gold medal and “Best in Class” in the 2022 San Francisco International Wine Competition.

