

TURLEY



2022 TURLEY ZINFANDEL ROSÉ, CALIFORNIA

HISTORY

We select a few of our Zinfandel vines to pick early to make this vivid, dry, delightful rosé. The wine is fermented completely dry using only natural yeasts, and finishes fermentation in 100% used French oak barrels. This Provençal-style reimagining of California's infamous rosé wine was conceived of by Larry's eldest daughter, Christina, while she was still working as a sommelière in New York City; she credits that wine's success as the impetus behind her landing on both Forbes' "30 Under 30" list as well as Wine Enthusiast's "40 under 40." But this bright, crisp rosé can be enjoyed by anyone at any age—as long as they're over 21, of course!

TASTING NOTES

Pale and delicately pink in color with soft peachy tones, akin to the rosés of Provence. The nose is subtle but alluring, with hints of hibiscus flower and salted nectarine. The palate is brisk and dry yet silky, with wild strawberry, white peach, and rose petal. Ready to drink now at 40° - 50 °F.

AVA: California

Fermentation: Native yeast

Barrels: 100% used French oak

Aging: 7 months in barrel

Bottled unfined

First Turley Vintage: 2011

Alcohol: 12%

Serving Temp: 40 - 50°F

Release: Summer 2023

