

TURLEY



2023 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

Our first wine from the widely revered 2023 vintage, and if this rose is any indication, we are all in for a treat. This rose is particularly vinous, with ripe wild strawberry, hibiscus flower, bracing acidity and firm yet satisfying structure. Reminiscent of some of our favorite serious roses from Provence and the southern Rhone Valley. Lovely.

AVA: California

Fermentation: Native yeast

Barrels: 100% used French oak

Aging: 7 months in barrel

Bottled unfined

First Turley Vintage: 2011

Alcohol: 12.5%

Serving Temp: 40 - 50°F

Release: Summer 2024

