



2023 TURBINE ROSÉ OF GRENACHE

ABOUT

There was no question for Proprietor John Sweazey that our Anaba rosé would be made from Grenache - a bone dry version of the Provence style roses he fell in love during his visits to France in the 70s. This vintage of our Turbine Rosé hails from two vineyard sources, Flora Marie (57%) and Figure 8 (43%) in the Sonoma Coast appellation. We fermented the grapes from these two vineyards separately and then blended the lots together to achieve the perfect balance in the finished wine.

Flora Marie, owned by the Lytton Rancheria band of Pomo Indians, is nestled in the rolling hills of the Russian River Valley sub-AVA of Sonoma Coast which offers with warm days and cool evenings.

Figure 8, located less than 5 miles from the Anaba winery, was planted specifically for Anaba Wines in 2019 with vineyard owners Dara & Scott Potter.

Fun Fact: The Figure 8 vineyard name was inspired by vineyard owner Dara Potter's background as a figure skater.



VINEYARD DETAILS

APPELLATION Sonoma Coast

ELEVATION 10 - 200 FT

SOIL Sprekels loam, rocky loam

WINEMAKING

WINEMAKER Katy Wilson

HARVEST DATE 09/22 & 10/22/2023

BOTTLING DATE 03/22/24

AGING Three hours on skins. Fermented and aged in stainless steel for 6 months

TECHNICAL DATA

ABV 13%

pH 3.13

BRIX 21.2

CASES PRODUCED 370

TASTING NOTES

NOSE White peach skin, just ripe strawberry, light floral, hibiscus and orange

PALATE High acid, refreshing, pink grapefruit, watermelon

FINISH Nice texture from skins of grenache from whole cluster press, great acid, crisp

CHEF NOTES

Very versatile, our Rosé of Grenache can pair with a variety of dishes. Watermelon and feta salad, grilled chicken, seafood paella and a ratatouille are all delightful pairings. Of course, this one is great to sip on its own too.

ANABA WINES

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