



FOLDED HILLS

# 2021 LILLY ROSÉ

## THE WINE

Our Lilly Rosé grows on the slopes of Folded Hills, farmed specifically for rosé. Winemaker Michael Brughelli works with grower Ruben Solorzano to choose the optimum picking times to capture both freshness and flavor and then makes the wine in an honest and time-honored way.

The finest Grenache clusters were selected from hillside blocks of Folded Hills. The vast majority of the fruit is the Alban Clone selection of Grenache from our Southwest facing "Ulysses" block. The fruit was whole-cluster-pressed to extract the juice with the most vibrant acidity. A small portion of the fruit was gently foot-tread and left on skins for 6-8 hours to bring a faint, salmon-pink hue and depth of flavor to the wine. Once pressed, the two main blocks were fermented together with naturally occurring wild yeast. The result is a lively, mouthwatering rosé with refreshing flavor, ready to enjoy for any occasion.

## TECHNICAL INFORMATION

VINTAGE:	2021
GRAPE VARIETIES:	100% Grenache
REGION:	Santa Ynez Valley
ALCOHOL:	13.2%
pH LEVEL:	3.35

## TASTING NOTES

Notes of fresh-picked strawberries and pomegranate open up to hints of pear and spiced red berries. This wine is livened with citrus acidity, an underlying mineral characteristic, and a touch of cream through the finish. The minerality and acid in this vintage make it a crowd-pleaser to serve with an aperitif, to serve alongside your entire meal, or to just enjoy on its own.

## WINEMAKING

PROCESSING:	2/3 foot-tread, 1/3 directly to press; native fermentation
ÉLEVAGE:	5 months in 15% neutral French oak, 85% stainless steel

## FOLDED HILLS

In making Folded Hills wines, our goal is to respect the land, and through the wines, express its unique voice. With as little interference as possible, we let the grapes speak for themselves. We strive to craft beautiful wines with a focus on purity and use old-world practices in our certified organic vineyards. We consciously handcraft small-batch artisanal wines, using no commercial additives and the smallest amount of sulfur; just enough to preserve the wine. Folded Hills wines contain no residual sugar and use only native yeasts that occur naturally in the vineyard. It's all part of our promise to make wine in an honest, time-honored way.

## DETAILS

BOTTLING DATE:	March 18, 2022
RELEASE DATE:	March 29, 2022
SRP:	\$30

