

# PALE FLOWERS 2022

*“Pale Flowers is Linne Calodo’s transition wine—it exists between white and red, afternoon and evening, appetizer to entrée. The name reflects the character of the wine itself: fresh in color and body, highly aromatic and purely expressed. The Grenache fruit comes from a small block destined for the purpose of rosé production. To me, this wine is as inevitable as the wildflowers that bloom here every spring.”*



Matt Trevisan; Farmer, Winemaker, Proprietor



Rosé of Grenache

Alcohol: 12.4%

281 cases produced

\$48 / bottle

*Willow Creek District  
Paso Robles, Ca*

## TASTING NOTES

Aromatics of grapefruit zest and rosehips set the tone out of the glass. An ethereal lightness coats the palate with flavors of watermelon, quince and saltwater taffy. Bright acidity flows into the finish with mouthwatering impressions of lemon zest and sea breeze.

## VINEYARDS

The 2022 Pale Flowers comes from the one-acre Backside Grenache block at our estate Stonethrower Vineyard. This site reaches an elevation of 1,350 feet and stands just 10 miles from the Pacific Ocean. Winemaker Matt Trevisan reserves the Backside Grenache block for dedicated rosé production, based on the fruit’s high pH profile compared to the vineyard’s other Grenache blocks. This enables him to pick the fruit in the range of 21 to 22 Brix, creating a low-alcohol rosé with fresh, balanced acidity and fully realized flavors.

## VITICULTURE

Dry-farmed. Nature-positive viticulture emphasizing biodiversity, native lifeforms and species coexistence by way of no-till, permaculture and polyculture practices. Agricultural floor managed through careful plant selection via hand-removal, mowing and grazing. Soil health managed through mulching, organic compost additions and animal grazing, including 48 head of sheep. All viticulture performed by full-time, in-house Linne Calodo vineyard team.

## FERMENTATION

The fruit was picked at 4 a.m. and gently whole-cluster pressed in Linne Calodo’s basket presses, generating 110 gallons per turn at a perfect balance of color and flavor. The pressed juice was settled in Italian Gimar fiberglass tanks, which offer variable capacity and a wholly neutral surface area for purity of fruit expression. After settling, the juice was racked back to Gimar tanks for native yeast fermentation.

## BLENDING & AGING

After a final racking off the fermentation lees, the wine was matured in Gimar tanks for five months prior to final blending and bottling. The wine was not cold stabilized and may precipitate natural and harmless tartrate crystals when chilled.

*“Freezing your wine just consumes added energy resources. It’s a modern invention. Nobody cold stabilized their wines in the 1800s, unless it happened naturally in a freezing cellar in places like Burgundy or Austria.”*  
– Matt Trevisan

## BOTTLING

Racked for clarity, low sulfur additions. No acidulation or manipulation.