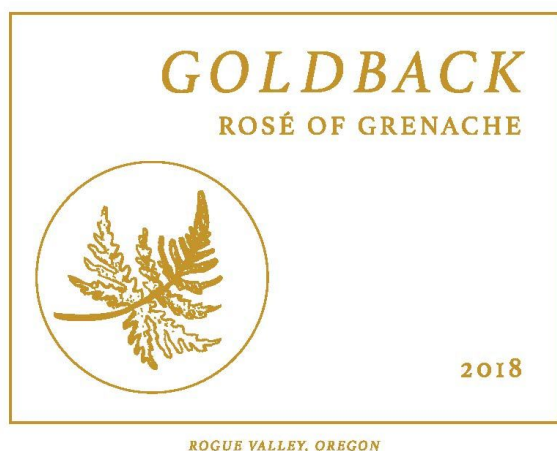


Goldback Wines

2018 Grenache Rosé

Goldback Wines launched in 2016 and is based in Ashland in the Rogue Valley of southern Oregon. Winemaker Andy Myer brings over 10 years of winemaking experience to this endeavor, having worked 12 vintages in a variety of wine regions across the globe. These producers include Felton Road, Cristom Vineyards, William Selyem, Cape Mentelle, Hirsch Vineyards and Mark Ryan Winery. Years spent as a restaurant wine director and distribution sales rep rounded out his palate training, and cemented the belief that wine should be made, not engineered.

Clean, careful winemaking allows for wines that are made with minimal intervention and sulfur usage, while favoring an approach that looks for refreshing natural acidity.



Wine: Made from 100% Grenache single vineyard fruit from Meadowlark Vineyard outside of Ashland. The grapes are foot tread and spend 3 hours on skins before pressed whole cluster. Fermented and aged for 5 months in stainless steel barrels.

Flavor Profile: Tart red berries, watermelon, rose water and a soft, plush mouthfeel give way to racey yet refreshing natural acidity. Drinks well both ice cold and room temperature.

Appellation: Rogue Valley	Blend: 100% Grenache
Vineyard: Meadowlark Vineyard	Harvest Brix: 23.8
Soil: Silty Loam over Darrow clay	pH: 3.23
Vine Age: 18 years	Aging: 5 months on lees
Farming: Sustainable	Production: 99 cases