

2024 Jolie

44% Grenache, 29% Counoise, 27% Mourvèdre

Our 2024 Jolie rosé was made 100% in the direct press method of rosé winemaking, offering a softer, more delicate style of rosé. Packed with notes of ripe strawberry, rose petal and crisp minerality, this wine was made to drink on a hot summer day.

Pairings:

- Melon
- Bruschetta
- Fresh mozzarella



Vintage:

2024 was a harvest unlike any other. With relatively cool temperatures throughout the summer, vines across the state were able hang for a very long time, producing very ripe and developed fruit. What was particularly interesting about this vintage was the extraction and depth of richness in the wines that were produced. Temperatures started to heat up right around early August, which allowed grapes to ripen at the same time. This caused our harvest to be quite short but very full, with our last lot of fruit being trucked in on September 24th. The white wines and roses from this vintage are shown to be very aromatic and well concentrated. The red wines, which are rather young right now, are showing a deep complexity and richness that is very exciting to our production team.

Vineyards:

The Grenache and Mourvèdre in this wine come from Tallent Vineyards in Mason, Texas and the Counoise comes from Farmhouse Vineyards in Brownfield Texas.

Technical Details:

Aged for 6 months in stainless steel.

Bottled February 19th 2025; 825 cases

14.3% ABV