

EST.

JAINE

2018

2023
THUNDERSTONE
ROSÉ

The 2023 started with a delayed bud break in late April. Even heat throughout the growing season allowed optimum ripeness. The Grenache was harvested on September 30, 2023, and was pressed with minimal skin contact. The pressed juice was cold-tank settled and fermented in a stainless tank. The tank temperatures were kept low to preserve the varietal characteristics of the fruit and the production of esters.

Fermentation was around fourteen weeks, long and slow. Once fermentation was complete, the tank was racked, and the lees were stirred for one week. Aging was on the fine lees for ten weeks before bottling on March 12, 2024. Only 1229 cases produced.

“Made entirely from Grenache, the 2023 Rose Thunderstone takes things up a notch, so savory and quenching in herbal strawberry and crushed rock. The texture is what remains particularly memorable, inviting one in for more. This is lengthy and structured enough to age another 5-7 years, but why? Drink it now.”

– 94 points, Virginie Boone, jebdunnuck.com



SELECT VINEYARDS

Royal Slope

Thunderstone Vineyard

AVA	Royal Slope
Varietals	100% Grenache
Fermentation	100% stainless steel for 14 weeks
Aging	Ten weeks in stainless steel
Alcohol	13.1%
Cases	1,229
Best Between	Now – 2026
Retail	\$27

