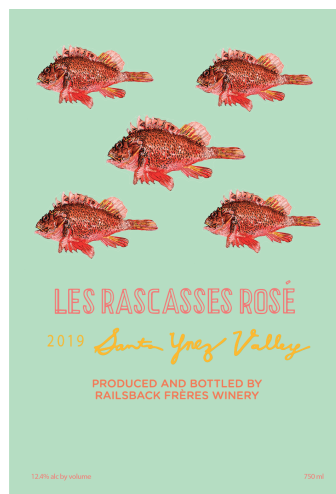


# the RAILSBACK FRÈRES

## *Les Rascasses Rosé 2020*



*Encépagement:* 37% Mourvèdre  
43% Grenache Noir  
20% Cinsault

All hand-harvested

*Harvest Notes:* Mourvèdre & Grenache 9/11/20  
Camp 4 Vineyard  
Los Olivos AVA  
20.1 brix

Cinsault 9/16/20  
Nolan Vineyard  
Alisos Canyon AVA  
22.0 brix

*pH:* 3.29  
*TA:* 5.4  
*ALC:* 12.7%

*Fermentation  
& Aging:* Native Yeast  
Neutral Burgundy Barrels  
Aged on the Fine Lees  
No Fining / Only a Rough Filtration  
Sulfur before bottling only

### STORY

Our Les Rascasses Rosé began as a tribute to Lulu Peyraud, the proprietress of Domaine Tempier in Bandol, who lived every-day of her 102 years with verve, energy, and wit. Having visited her each year over the past decade, her large life remains with us every time we raise a glass of chilled rosé. Lulu insisted that for the classic Bouillabaisse of Provence, you must use “Les Rascasses” or the scorpionfish of the Mediterranean (and of course plenty of garlic!).

The 2020 harvest was uniquely blessed by the transverse valley of Santa Ynez, and our Les Rascasses Rosé was even more towards the old style at Tempier, having completed 100% of malolactic in neutral wood Burgundy barrels. Our final blend is Mourvèdre and Grenache from the Camp Four vineyard in the Los Olivos AVA, along with Cinsault from the Nolan Ranch vineyard, in the newly awarded Alisos Canyon AVA which we’re excited to partner with for the first time. All three cépages were gently direct-pressed for a pale pink rosé, and fermented with only native yeasts for a terroir-explosion of minerals and salt. With the full malo, we were able to achieve in 2020 there is a texture and mouthfeel to contrast the natural crisp acidity from our cooler climate.