

# Verdad

## Santa Barbara

In the late 1980's, while working in a shop on Long Island, Louisa Sawyer Lindquist learned to appreciate Spanish Albariño. She liked its dry freshness, which made it suitable as an aperitif, as well as its persistence and complexity, which made it satisfying with full meals. Her interest in Spanish varieties expanded when she discovered the great Rioja and Duero reds made from Tempranillo. Ultimately Louisa found herself working directly with the premier American importer of Spanish wines at the time, Stephen Metzler's Classical Wines of Spain.

After relocating to California to resume the practice of vineyard and winery work she began on Long Island, Louisa shared her knowledge and enthusiasm for Spanish vines with the owner and winemaker of Qupé Wine Cellars, Bob Lindquist. During their courtship they began planting small blocks of Albariño and Tempranillo at the Ibarra-Young Vineyard in the Santa Ynez Valley on the Central Coast of California, experimenting with clones and organic cultivation. A Spain-inspired rosé wine was produced from Bob's existing sources of Grenache (*Garnacha*) and Mourvedre.

In contrast to many rosé wines that exist as a byproduct of red wine production, the grapes used to make Verdad Rosé are grown and picked exclusively for the purpose of making rosé. This means a fresh flavor profile, relatively low alcohol and bright acidity. It is composed of 90% Grenache and 10% Mourvèdre.

After de-stemming, the grapes are left on their skins for 12-15 hours (to extract the lovely *natural* pink color). The grapes were then pressed. The majority of Grenache and Mourvèdre were co-fermented in a stainless steel tank at a cool 54 degrees to protect the aromatics. The balance of Grenache was fermented in small neutral barrels. This rosé went through malo-lactic fermentation.

This medium-bodied, dry wine offers aromas of wild strawberries and berries. It finishes fresh, long, and crisp.

