



DeRose Chardonnay

Cienega Valley

Aromas of Green apples, pineapple and light toast complement this wine's rich, creamy mouthfeel. Allowing to stay on the lees and in french oak barrels a fully year give this wine its layers of fruit, toast and complexity. Enjoy with seafood, cheeses and pasta with cream sauces.

Technical Data

Appellation: Cienega Valley

Varietal content: 100% Chardonnay

Yield: three tons per acre

Finished alcohol: 14.1%

pH: 3.23

Total acid: 7.96g/L

Vineyards

Eleven acres of bench-grafted Chardonnay were planted in 1992 and later trained on bilateral trellising. Vines grow in deep sandy-loam soils containing fist-size chunks of dolomite. This brilliant white mineral mostly consists of calcium, an essential element found in all great vineyards. The well-drained soils are a wonderful medium for growing ripe, flavorful chardonnay grapes with ample acids.



Vines are aggressively pruned to attain proper balance, often with two or three growing seasons in mind. Leaf removal in the fruit zone acclimates grape skins to sunlight and enhances their aroma and flavor.

Cienega Valley is an elevated pocket in the Gabilan Mountains 1,100 feet above sea level. The region's warm, dry conditions are interrupted each day by cool air flowing from Monterey Bay, 25 miles west. The Gabilan Range is high enough to protect vines from direct contact with the cold coastal air, but low enough to allow breezes to mitigate the heat of summer afternoons. Rainfall averages 15 inches per year while fog is rare.

Fermentation

Grapes are hand harvest in the early morning to insure fruit arrives cool and intact. Grapes are then whole cluster pressed into stainless steel tanks and allowed to settle 24 hours. Then the juice is racked into French oak barrels (10% new) for fermentation using native yeast. Temperature is controlled using dry ice pellets for cooler fermentation temperatures. Following fermentation, the wine is sulfured to eliminate malolactic fermentation. The wine is left on it's lees (sur lie) for an entire year while being stirred twice weekly. The wine is then bottled with a light filtration, often without fining.

DeRose Vineyards lies nestled in the rolling hills of the Genega Valley, near the base of the Gabilan Mountains. It follows a winemaking history dating back as early as 1851. The rich fertile soil, warm sunny days, and cool maritime breezes in the evenings allow for a lengthened growing season. The result are premium grapes that are lush and flavorful.

Our Super Tuscan Blend tastes of cranberry and cherry with undertones of spice followed by a supple finish. The depth and complexity of this wine will make it the ultimate companion to great Italian cuisine. Enjoy now through 2026.



PHONE US AT 831-636-9143
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HOLLISTER, CALIFORNIA

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEART





Cabernet Franc

Cienega Valley

Our Cabernet Franc displays aromas of cassis, tobacco and a hint of cinnamon while flavorful notes of chocolate, vanilla and spice complement a rich mouthfeel. Its exceptional balance pairs well with chicken piccata, veal or Italian sausage.

Technical Data

Appellation: Cienega Valley

Varietal content: 100% Cabernet Franc

Yield: 2.5 tons per acre

Finished alcohol: 14%

pH: 3.58

Total acid: 6.2g/L

Vineyards

Founded directly above the San Andreas Fault, DeRose Vineyards is located in one of the most active earthquake areas in the World. Furthermore, it is one of only a few wineries anywhere to have a major fissure dissecting its wine cellars.

DeRose has vineyards on both sides of the infamous fault. Soils east of the break contain fragmented granite and crumbled sandstone while those on the west side are mostly granite and limestone. Some blocks lie precisely above the line, their tilled surfaces concealing the fissure far below. Cabernet Franc grows east of the fault in loosely packed loam where the drainage is excellent.



A temperamental grape variety in many locations, Cabernet Franc thrives on the DeRose estate, creating heavily extracted wines with wonderful viscosity. Winemaker Pat DeRose prunes each vine in the winter and later exposes the grapes to beneficial sunlight with careful leaf removal. Clusters are thinned after veraison to attain proper vine balance.

Cienega Valley is an elevated pocket in the Gabilan Mountains 1,100 feet above sea level. The region's warm, dry conditions are interrupted each day by cool air flowing from Monterey Bay, 25 miles west. The Gabilan Range is high enough to protect vines from direct contact with the cold coastal air, but low enough to allow breezes to mitigate the heat of summer afternoons. Rainfall averages 15 inches per year while fog is rare. This temperate climate is well suited to producing rich red wines.

Fermentation

Grape clusters were destemmed with much of the fruit left intact. The must was transferred to open-top stainless steel tanks where fermentations began with native yeasts. Temperatures were kept under 88° F. for the 15 to 18 day process. The cap was managed with pumpovers and punchdowns three or four times daily. Lots were pressed, allowed to undergo secondary fermentation, settled for about two weeks, and finally aged in French oak barrels for 20 months. The wine was bottled unfinned and unfiltered.



Zinfandel

Cienega Valley

Our big, bold signature wine is slowly fermented with native yeasts to express the deep colors and intense raspberry and blackberry flavors produced by our century-old vines. Its rich, complex mouthfeel will leave you with ripe berry flavors over a long, smooth finish. Serve with bacon-wrapped filet mignon, Cajun pork chops, eggplant Parmesan or a dessert of dark chocolates.

Technical Data

Appellation: Cienega Valley

Varietal content: 100% Zinfandel

Yield: .8 tons per acre

Finished alcohol: 16.2%

pH: 3.52

Total acid: 6.1g/L

Vineyards

Cienega Valley is an elevated pocket in the Gabilan Mountains 1,100 feet above sea level. The region's warm, dry conditions are quite agreeable to the thin-skinned Zinfandel grapes, enabling sound crops to be picked late in the year without the threat of bunch rot. The Gabilan Range is high enough to protect vines from direct contact with the cold coastal air, but low enough to allow breezes to mitigate the heat of summer afternoons. Rainfall averages 15 inches per year while fog is rare. This temperate climate is well suited to producing rich red wines.



DeRose has 15 acres of Zinfandel vines originally planted on their own roots in the late 1890s. Dry farmed on steep hillsides in Cienega Valley, the head-trained vines produce highly pigmented grapes inscribed with a spicy mountain terroir.

Zinfandel grows in an assortment of soil types including a rocky mixture created by the San Andreas Fault and a fine sandy-loam containing high concentrations of calcium. All of these soils are quite fertile and have very good drainage. Tried-and-proven terraces help prevent erosion during heavy winter storms.

Winemaker Pat DeRose works year-round to achieve optimum vine balance, beginning with well-planned winter pruning and careful leaf removal later in the year. With adequate rainfall and extensive root systems, vines are able to obtain proper hydration and nutrition during the long growing season. They yield an average of three-quarter tons per acre.

Fermentation

Zinfandel clusters were destemmed leaving much of the fruit intact. The must was transferred to open-top stainless steel tanks where fermentations were started with native yeasts. Temperatures were kept under 88° F. for the 15 to 18 day process. Caps were managed with both pumpovers and punchdowns three or four times daily. Lots were pressed, allowed to undergo secondary fermentation, settled for about two weeks, blended, and finally aged in French oak barrels for 14 months.