

La La

Santa Barbara County

A-FRAME
WINE Co.

CÉPAGE
GRENACHE

MILLÉSIME
2017

DEPUIS
MMXV

A-FRAME

“La La” Grenache rosé 2017

ORIGIN

California

APPELLATION

Santa Barbara County (Los Alamos)

VINEYARD

Black Oak/Watch Hill

ELEVATION

550-850 feet

SOIL

Alluvial, Rocky, Sandy, Loam, Clay

FARMING

Sustainable/Organic

CÉPAGE

Grenache Noir

VINE AGE

15-25 years

FERMENTATION

*Hand harvested, natural yeast fermentation
in tank*

ÉLEVAGE

*4 months in Stainless Steel, 1 month in
bottle*

A-Frame Wine Company is based in California and produces Rhône varietals from specific sites in the Central Coast A.V.A. We make wine in the vineyard, not in the winery. Using Southern France and Spain as a benchmark, we make our wines in the vein of Old World producers, but are fully conscious of the fact that California creates it's own iteration of these wines. We are excited to journey through our home state making the best wines from Rhône varietal sites in a minimal intervention style.

“La La” is inspired by our home of California and the lack-of-reality, weird, amazing and unique nature of this state (as well as some interesting urban meanings...). As rosé should be: whimsical, fun and pleasurable, we wanted the fantasy name of our cuvée to embody just that.

“La La” is sourced from two vineyards in Los Alamos, within Santa Barbara County: “Black Oak” and “Watch Hill.” These vineyards are known to produce very savory and aromatic Grenache wines (usually reds). Los Alamos is one of the cooler sites within SBC. Sandy/loam/rocky soils and a higher elevation than most of the overall appellation yields superior quality wines from an under-appreciated, lesser known area that is striving for it's own A.V.A. designation currently.

“La La” rosé is 100% Grenache. The grapes were harvested on September 25th. We went straight to the press and fermented in stainless tanks. The wine was aged sur lie for four months in tank and in bottle for one month.

