



A-FRAME

“La La” Grenache rosé 2018

ORIGIN

California

APPELLATION

Santa Barbara County (Los Alamos)

VINEYARD

Black Oak

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, 2 months in bottle

A-Frame Wine Company is based in California and produces unique varietals from specific sites in the Santa Barbara County. We make wine in the vineyard, not in the winery. Using 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 amazing vineyards 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 the city of Los Angeles (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 one vineyard in Los Alamos, within Santa Barbara County: “Black Oak.” This vineyard is 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 30th. 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 two months.

