

## **Lo-Fi 'Rosé' 2021**

**Producer:** Mike Roth and Craig Winchester

**Provenance:** Los Olivos, Santa Barbara, California

**Grape:** 100% Mourvèdre

**Vineyard:** Dogged Vine vineyard is farmed organically in Los Olivos. Situated on a hill with tight, 6x3 spacing and the same Chemise shaley, gravelly loam that dominates the region.

**Vintage:** 2021 saw a cold, wet spring with bud break coming later than normal. Cool weather persisted with a heat spike at the end and less rain than normal.

**Fermentation/ Aging:** Destemmed grapes were soaked overnight with skins, pressed settled and fermented in 228L neutral French oak barriques.

**Filtration:** none.

**Sulfite:** 25 ppm added at bottling.



### **The Producer:**

Like many in the emerging scene of fresh-focused Cali wineries, Mike Roth and Craig Winchester favor a scientifically thorough approach without falling for the trickery of interventionist winemaking. Native yeast, natural malolactic conversion, minimal effective sulfur and bottling without filtration are the pillars of the Lo-Fi ethos. Over the last few years they've seen the public resonate with their vision and the business has grown to an impressive 7,000 cases in a year. Some of their fruit comes from vineyards they farm and some is purchased. They don't believe in dogmatic natural wine purism and they're not fans of science project indulgences with high price tags. The cool-kid treehouse thing doesn't do it for 'em. They just want to jam out high-quality, wholesome wines that people can always look forward to hanging out with; Lo-Fi wines relentlessly deliver on quality and affordability. The winery employs a charming record store motif to drive home the message that the wines aren't supposed to be aristocratic studies, just a good time in a bottle.

### **The Sourcing**

Dogged Vine vineyard is farmed organically and cultivated (tilled) by hand in Los Olivos. Situated on a hill with tight, 6x3 spacing and the same Chemise shaley, gravelly loam that dominates the region.

## **The Cellar**

Grapes are destemmed and soaked overnight before pressing and settling. Must is transferred to 228L French oak barrique for fermentation and aging. The wine is racked to blend shortly before bottling with an addition of 25ppm sulfite. No fining or filtration.

For more details email [info@OlmsteadWine.com](mailto:info@OlmsteadWine.com)

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