

# LIQUID FARM



## 2017 ROSÉ MOURVÈDRE

### **The new #pinkcrack is BACK!**

Oh, yes! Spring and Summer in a glass... and just in time!

**AGING:** Barrel fermented in neutral French oak. 6 months aging in a combination of barrel and stainless steel tank before being bottled on February 2, 2018

### **HAPPY CANYON OF SANTA BARBARA AVA:**

95% Mourvedre – Vogelzang Vineyard with  
5% Grenache – Two Wolves & Right Left Vineyards

**PROFILE:** Rose petals, wet stone, tea leaves, and peach skin on the nose. Medium-bodied with great intensity. Lively with notes of blood orange, strawberry and minerality on the palate. Clean and crisp with a lingering finish that leaves you craving another sip.

**FOOD PAIRING:** Everything except cereal.

**AKA. PINK CRACK:** a name lovingly bestowed by our friend and Sommelier, Jon McDaniel in the wine's first vintage in 2011. Since then, the trade and our LF Family have taken to the name, so have we.

**PRODUCTION:** 1100 cases

**ALCOHOL:** 11.5% by volume

## THE STORY:

We began in 2009 with a dedication to one grape and one grape only. However, when the opportunity arose to work with FOUR barrels of Vogelzang's deliciously earthy Mourvèdre, we couldn't resist the chance to make an old world style rosé from our central coast backyard.