2023 Amour Fou, Rosé

Vitals

Varietals	Petit Verdot, Cabernet Franc, Pinot Noir, Grenache, Syrah, Roussanne, Viognier
Vineyards	Watch Hill, 2 Wolves, John Sebastiano, Happy Canyon
Alcohol	13.8%
Barrels / Coopers	Seasoned 300 & 400L French oak and stainless
Barrel Aging	18 months
Rackings	(at bottling)
Filtering / Fining	None
Bottled	March 2023
Total SO2 at bottling	< 60 ppm
Production	250 cases
Release	Spring 2026
Winery Retail	$35

Notes

Seriously playful, seductively textured, energetic as the morning sun, and compatible with virtually any style of food.

I'll be honest that making rosé was an idea, which despite Johnny Parker's years of urging, I simply rejected. Because, who would take it seriously? Of course, I fell in love as soon as we started in 2010, and the rest is history. 2021 Amour Fou (aka l'étrange canard) is an exercise in opposites, 2023 Amour Fou is pandoramically aromatic (which is to say we're not even gonna try to find the thousand words needed to describe this heady beverage's wild fragrance profile) but comes across with the confidence of a calm morning lake once it enters your mouth…smooth devil! Easily mistaken for a lively red wine if blindfolded at room temperature (and quite lovely that way), a medium chill brings out Amour Fou's personality and full spectrum of (food-)versatility.

Food: Anything goes…it's rosé…fried things work particularly well

Music: Shabop Shalom, Devendra Banhart \\ Amour Fou, Vetiver \\ Peggy Leg, Terry Allen \\ My Old School, Steely Dan \\ Ojos Del Sol, Y La Bamba \\ Humpty Dumpty World, Ry Cooder