BEVX REPORT

TROON VINEYARD KUBLI BENCH ROSÉ APPLEGATE VALLEY 2022

Analysis

The 2022 Troon Kubli Bench Rosé is made from a Southern France inspired blend of 55% Mourvedre, 25% Cinsault, 9% Counoise, 8% Carignan, and 3% Negrette. The grape varietals used in this wine have changed through the years but it seems like this may be the type of wine that we see moving forward. The grapes were intentionally harvested with lower sugars and higher acidity than grapes destined to be a red wine. We love this Mourvedre focus as this varietal brings great fruit and texture to the wine. The supporting grapes add depth and complexity. The juice was fermented in neutral barrels with native yeasts and then encouraged to go through malolactic (softening the sharp acid profile) and then rested on the lees for six months. Like all Troon Vineyard wines, the Kubli Bench Rosé is bottled unfined and unfiltered. Delicious.

Cool Grade = A | Value Grade = A

Tasting Note

Hazy, light salmon color. The aromatics are intense, offering scents of wild strawberry and hibiscus flower with supporting notes of kumquat and mineral. The palate confirms the nose delivering a red fruit-driven core with flavors of crushed berries, raspberry, pomegranate, and citrus zest. The finish is tart. Medium-bodied and perfectly balanced with a vibrant texture.

How to Enjoy

Serve chilled with nothing but a glass or pair with grilled tuna or spicy Thai noodles.



Country: USA

Region: Oregon

Appellation: Applegate Valley

Varietal: Rosé Blend

Retail Price: \$25

ABV: 12.5%



95 POINTS