

TANSY

W I N E S



Technical info

Alcohol: 11.3%

Composition: 100% Aglianico

PH: 3.29

Titrateable Acidity: 8.5 g/L

Cases: 255

2022 Tansy Rosé of Aglianico

Heringer Vineyard, Clarksburg

About

Tansy Wines was born in A16, a local San Francisco restaurant known for bringing southern Italian wines and food to diners. The owner, Shelley Lindgren, met Kitty Oestlien, a business executive and wine lover, and together they created a women owned winery focused on Italian varietals that are grown locally in Northern California.

Each wine focuses on a unique vineyard, committed to sustainable and organic farming practices. Megan Glaab's wine making offers a unique take of minimal intervention with no temperature control or additives, ensuring the wines are vibrant, natural, lower in alcohol and distinctly connected to the terroir. Local female botanical artists are featured on every label, highlighting wildflowers that grow healthily in and around these vineyards.

Winemaking

The 2022 vintage of Tansy Rosé was picked on September 16, 2022. The grapes were whole cluster pressed and natively fermented in stainless steel for primary and secondary fermentations. Gross lees were racked off and the wine transferred to 50% stainless steel and 50% neutral french oak, and then bottled on January 23, 2023.

Vineyard

Heringer Vineyard resides in the Clarksburg wine appellation, surrounded by cooling waterways of the Sacramento River Delta and rich farmland. The Delta Breeze, a local name for a wind coming from the southwest of The Delta of the Sacramento River, carries cooler, more humid air from the Pacific Ocean. These cool breezes allow for an ideal microclimate for growing high quality Aglianico with healthy acidity. Heringer Vineyard practices organic farming and is Certified Sustainable.

Tasting Notes

A light and bright rosé with aromas of dried rose petals, orange peel, and mouthwatering watermelon, followed by a dry finish. This rosé is made from 100% Aglianico grapes, one of Italy's greatest red grapes historically grown in Basilicata and Campania for more than three thousand years.



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com