QUPÉ

COOL SINCE 1982



2025 Rosé

SANTA BARBARA COUNTY

NOTES

Made entirely from fruit grown on our estate vineyard, this Rosé is a blend of 70% Cinsault and 30% Grenache. Inspired by the classic Rosés of southern France, it is crisp, refreshing, and beautifully balanced, offering vibrant notes of red currant, white nectarine, and fresh lemon peel.

VINEYARD

Qupé has been crafting cool-climate wines from Santa Barbara County for over 40 years. We know where the best fruit comes from and we leverage our long-term relationships to have our vineyard partners farm specific sites to our requirements – low yield, clean, unblemished fruit, all certified sustainable. We want this wine to speak of its cool-climate origins, while showcasing the diversity of Santa Barbara County. For this wine, we were able to work exclusively with our Estate Grown fruit. We grow nearly 100 acres of S.I.P. Certified vines on an uplifted mesa along Foxen Canyon Road, right where our winery began over 40 years ago. The cold Pacific currents that drift down from Alaska converge just west of us, off the coast of Lompoc to form a sort of refrigeration. Cold winds race down our west-east valleys and act as a cooling influence as the fog lifts and the days warm up. This helps all our grapes retain an amazing level of natural acidity, and creates an amazing environment for slowly and evenly ripening our grapes.

WINEMAKING

As with all our wines, this Rosé was crafted with traditional methods in our modern, state of the art winery: hand harvesting at night to benefit from our cold evenings, small picks at an earlier spectrum of ripeness to ensure maximum complexity, whole cluster pressing, cold settling in temperature controlled stainless tanks for 24-48 hours, then racked to another temperature controlled tank for fermentation and subsequent sur lees aging for 4 months. We intentionally inhibit malolactic fermentation to help retain a bit of salty, malic acid for freshness and drinkability. As bottling approaches, the wine is clean racked under nitrogen to tank for final blending and resting before bottling using our own bottling equipment.

Composition 70% Cinsault, 30% Grenache - Estate Grown
Alcohol 13.0%
Case Production 200
Suggested Retail Price $22

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