

DEROSE

WINERY



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Zinfandel
CEDOLINI VINEYARD

Dryfarmed Old Vines

2019

Cienega Valley



A history of winemaking on the land
rich in winemaking history.



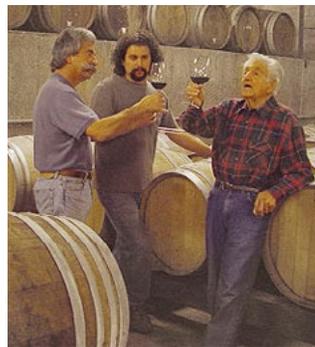
HISTORY

Located in Cienega Valley, DeRose Vineyards was founded on land rich in winemaking history. Since 1851, when French immigrant Theophile Vaché began hauling his wine to market in San Juan Bautista.

Run by only a handful of people over the next 50 years, it was purchased by Almaden Vineyards in 1953 for its red wine production. Now in the DeRose family, production is at 5,000 cases.

The winery is also the “oldest existing winery” in the State of California according to well-known wine historian Charles Sullivan. Our Negrette varietal, planted in 1855, is still producing its incredible fruit, along with Zinfandel and Cabernet Pfeffer—which were both planted in 1905.

DeRose Vineyards produces award-winning Zinfandel, Chardonnay, Cabernet Pfeffer, Negrette, Cabernet Franc and Viognier. Every bottle shows depth, intensity and true varietal character. Drinkable upon release or with proper cellaring, they possess the necessary fruit and structure



for enjoyment at any level of interest.

This winery truly has it all—history, climate, soil and most importantly, a family dedicated to producing wines their ancestors would be proud of.





VINEYARDS

DeRose is located south of Hollister up in the Gabilan Mountains in an area known as the Cienega Valley. The Gabilan Range forms a barrier between the cool coastal climate of the Monterey Basin and temperate Cienega Valley.

The growing conditions of the DeRose estate surpass those found in many internationally renowned wine regions. With elevations over 1,100 feet, vineyards enjoy moderate temperatures and one of California's longest growing seasons. The warm, sunny days help build deep colors and desired sugars. The cool nights ensure the development of ample acids.

DeRose has 50 acres of vineyards including 25 planted between 1855 and 1905. All of the vines are grown organically and dryfarmed in deep sandy-loam soils on terraced hillsides. Situated directly above the San Andreas Fault, they lie in one of the world's most active earthquake areas. These soils contain very little clay and are absent of unwanted hardpan layers, promoting thorough drainage. They are a wonderful medium for growing ripe, well-balanced grapes.

Winemaker/Vineyard Manager Alphonse DeRose works year-round to achieve optimum vine balance, beginning with well-planned winter pruning and later with careful leaf removal throughout the growing season. With adequate rainfall and extensive root systems, vines obtain proper hydration and nutrition during the long, dry summer.



WINEMAKER ALPHONSE DEROSE

Alphonse DeRose grew up on the DeRose estate and was introduced to the seasonal aspects of winegrowing. "I watched my dad prune in the winter, disk in the spring, leaf in the summer, and finally harvest and crush in the fall," he says. That influence instilled him with a keen interest in winemaking while still in grade school. "Early on I knew I wanted to be a winemaker," He studied enology at California State University Fresno (Fresno State) where he graduated in December 2001.



Alphonse's Italian heritage also exposed him to a variety of food and wine combinations. An avid cook, he enjoys pairing DeRose wines with lamb, venison, seafood or pasta dishes.

His search for new endeavors took him to central Chile where he has been the consulting winemaker for various wineries since the 2002, currently VLC and his own Alchemy and Parrone lines. The winery is located in one of central Chile's premier winegrowing regions, the Colchagua Valley where he produces Carmenère, Syrah, Malbec, Sauvignon Blanc and many other fantastic Rhone varietals and even a sparkling blueberry wine. These wines are then imported into California where they are available for distribution. "It's a Chilean wine made in the DeRose style," says Alphonse.

Alphonse is intrigued by the diversity of the wine industry. "I like the fact that you can never learn everything; there's always a new challenge," he says.



CIENEGA VALLEY APPELLATION

The Cienega Valley AVA dates back to 1851 when Theophile Vache, a French wine merchant who immigrated from the Bordeaux region, landed in the Cienega Valley. His first planting records date from 1855, which we still have under cultivation.

Vache chose this area for its unique climate and soil. The sandy loamy soils are rich in limestone, one of the common elements in many premium growing regions around the world, and underlain by weathered granite. This coupled with our proximity to the Monterey Bay, 22 miles due east of the bay, receives cool maritime breezes during the summer months that provide an average 38-degree diurnal temperature difference.

Due to its elevation of 1100 feet, Cienega Valley and its proximity to the Gabilan Mountain range, remains above the fog line, protecting our microclimate from the hot temperatures of the central valley. This region was the first US winery to produce wine to win a medal at the 1900 world's fair in Paris—winning silver.



Experience our past and future in each glass.



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