



Maz Caz Rosé, Costières de Nîmes 2019



REGION	Costières de Nîmes A.O.C.
SOIL	“Galets” (round pebbles), sandy alluvial deposits and red shale.
GRAPES	60% Grenache, 40% Syrah (*saignée)
VITICULTURE	Organically farmed, hand-picked fruit.
VINICULTURE	Grenache: 5 hours of skin contact; Syrah: 6.5 hours of skin contact. Fermentation in 100% stainless steel tanks with natural yeast. No added sulfur.
ALCOHOL	13.5%
PRODUCTION	800 cases

Caz translates to “crazy in a good way,” a sentiment I have come to embrace as I branch out from Bordeaux, bringing you wines from new terroirs. I have been driving through this area for years on my back—and—forths between St Emilion and Falset. Plot the points between these two places on any map and you can see that I regularly get lost. On purpose, I admit. Crazy as it seems, that’s sometimes how I find new things to do. I can go in any direction, so long as there are good people to work with when I get there.

A few years ago, at a lunch table with friends, we tasted this wine – it was bright, fun, and completely refreshing. The wine totally complimented the food and good, honest farmers grew the grapes. The Grenache and Syrah in this blend hail from the tippy-toes of the Southwestern Rhône Valley where the attitude and exposition are truly Mediterranean. The juice is fermented in steel with natural yeast and the wine is left unoaked.

They live longer down here for a reason. Many people tell the story of falling in love with a wine they had on vacation, and I know exactly what they’re talking about... it’s the moment you taste it: with great friends, alongside great food and no clock ticking. I love this wine. It has become my family’s favorite bottle to have on the Thanksgiving table down south every year.

A bit about 2019: A dry and cool start to the Spring (so dry in fact, there was less than 7” of rain the first 10 months of the year). There was some shattering early on with the Grenache, so the yields were down overall but only about 10% from 2018. The Syrah was harvested between Sept 16 and Sept 21, and we waited on the Grenache til Sept 30; both varietals had full phenolic ripeness and very low pH. The tanks were bled after 5 - 6.5 hours of skin contact, and the Maz Caz Rouge was elaborated from the remaining must. I like how it turned out! Fresh with finesse. I hope it’s enjoyed as long as it lasts. Hopefully we’ll have some left for Thanksgiving in North Carolina, my favorite time to drink it.

