

LAS ESPINAS

Las Espinas wines are the joyful coalescence of my experiences as an Advanced Sommelier, a cellar rat, a winemaker's daughter, and a woman who loves a good glass. Each bottling is spirited, easy-drinking, and stripped of pretention. My limited production size makes Las Espinas a home to tiny lots of fruit from small growers that might otherwise get passed over by large wineries. My emphasis will always be on quality over quantity—each passing vintage represents a seized opportunity. These wines are labeled as “red,” “white,” and “rosé” to allow for maximum flexibility. In the future, these broad labels give me the opportunity to choose the highest quality fruit destined to make the best wine, regardless of variety. But it's also about accessibility; the Las Espinas wines are a pure and simple pleasure meant to be enjoyed by anyone, at any moment—let's not overthink things. I hope every bottle is savored in the same spirit of playfulness and spontaneity in which it was made.

The Texas High Plains AVA stretches from Amarillo in the north to the New Mexico border and extends just south of Lubbock. Vineyards are located on a high plateau on flat terrain ranging from 3,000 to 4,000 feet above sea level. This positioning provides a semi-continental climate of long, hot, and dry summers and cooler evenings—significant diurnal shifts that aid in retaining grape acidity and slower ripening. The region is windy and arid, relieving us of fungal pressures felt elsewhere throughout the state. Soils are sandy clay loams, and many vineyards are own-rooted because of the sandy soils. We feel this provides the best growing environment for grapegrowing in Texas, and source exclusively from the Texas High Plains AVA.



VITICULTURE & VINIFICATION

Texas High Plains AVA

Grenache, Cinsault, and Counoise from Lahey & Farmhouse Vineyards, Terry County
Harvested September 2019

Alcohol: 12.9%, pH: 3.30

This rosé is a saignée blend from Grenache and Cinsault after 1.5 hours of skin contact

TASTING NOTES

Our rosé is a dry yet luscious wine of dangerous drinkability. A blend of Grenache, Cinsault, and Counoise, this bottle smells of hibiscus agua fresca and watermelon lollipop. Generously textured but delicately flavored, notes of guava nectar and white flowers slide across a palate soft as sun kissed shoulders. Pair with a wrap-around porch, an empty calendar, and a head full of daydreams.



HIGH
Texas
PLAINS