

McKahn Family Cellars

Valuing family, friendship and tradition

Established in 2014, McKahn Family Cellars has dedicated itself to crafting Rhône varietal wines of quality and character from some of the best vineyards in Northern California.

Our wines reflect the wealth of diversity California has to offer and we take every precaution necessary to ensure each of our wines is unique to their terroir and varietal. 

2021 ROSÉ of GRENACHE

With the steady growth in popularity of our rose, we chose to expand production in 2021 and add another Grenache vineyard. It was paramount that we keep the quality of the wine the same so I sought the advice of Jeff Runquist's Vineyard Manager Pat Rohan, and the first name he mentioned was Paul Linsteadt. Paul's vineyard sits across the valley from Jeff's and is a few hundred feet higher in elevation at 1500 hundred feet. The 2021 growing season produced a light crop, with the 0.8 acre parcel only producing 3 tons; about 33% of the total blend between the two vineyards.


Charles McKahn

The 2021 vintage is another vibrant edition of our Rosé of Grenache. Classic aromas of ripe strawberry, passion fruit, and stone fruit are accompanied by an intense bubble gum, and cherry jolly rancher character. The palate is rich and flavorful and held together with a firm acidity.

Production Notes

Whole cluster press to tank for a two day cold settle. Racked off primary lees and inoculated with yeast. Fermented to dryness in a stainless steel tank and aged in steel for 3 months prior to bottling.

California Shenandoah Valley

The California Shenandoah Valley is the oldest growing region in the broader Sierra Foothills Appellation. It is the most western and lowest elevation of its sister appellations, and warm climate varietals benefit from substantial summer heat.

The hilly terrain and poor water holding capacity produce wines of richness and structure. The soil profile for much of the valley is decomposed granite derived from the Sierra Nevada mountain range, as well as sandy loam. The high iron content gives the soil a rusted color.

Suggested Food Pairing

Lobster bisque, Tomato-Feta pasta salad, assorted cheese plate.

TECHNICAL DATA

TA:	6.0 G/L
PH:	3.28
ALCOHOL %:	13.0%
CASE PRODUCTION:	600
RETAIL:	\$30.00



McKahn Family Cellars
Featured at:
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