



Rosé 2017

Varietals:

40% Merlot, 30% Pinot Noir, 20% Cabernet Franc, 10% Cabernet Sauvignon

Harvest Dates:

September 8, 2017

Appellation:

Monticello

Lab Analysis:

12.5% Alcohol

3.32 pH

5.7 g/L Total Acidity

0.4% Residual Sugar

Bottling:

Date: March 1, 2018

Production: 3,605 Cases

Winemaking Notes:

This dry Rosé is made using the bleeding method of the Bordeaux varieties and direct pressing pinot noir. This blending allows for maximum fruit expression while balancing freshness and acidity. Just after pressing, the juice fermented slowly in stainless steel tank and aging in 100% stainless steel preserves the wine's freshness and aromas.

Vintage Notes:

2017 was a spectacular vintage with a long, dry growing season, which led to slow-ripening grapes with exceptionally balanced acidity.

Tasting Notes:

This dry Rosé wine has intense strawberry and grapefruit aromas. The palate is nicely balanced with a refreshing and zesty acidity and a soft and creamy finish.

Awards:

Gold, San Francisco Int'l