



2021

## ESTATE ROSÉ

NAPA VALLEY

This pure, crisp and clean style of Rose accentuates the subtle floral and red fruit character of the grapes from Napa Valley.

## **VINEYARD NOTES**

Clos Pegase has always been known for its great estate grown and bottled wines. The "Estate" designation means that the wines are made exclusively from grapes grown in our own vineyards and under our control. This requires a significant investment of time and money in vineyard management, but results in a higher level of quality that clearly comes through in the final wine. At Clos Pegase we have 450 acres in Napa Valley made up of four vineyards, each with unique characteristics that bring out the very best of the grapes we grow each vintage. By working with these same four vineyards over the decades we have gotten to know the nuances that can be brought out in each wine leading to an unmatched style and level of quality.

## WINEMAKER NOTES

Our Rosé is comprised of lots made in two distinct styles. For the traditional saigneé (bleed) style, we removed a small percentage of freshly liberated juice after crushing red fruit. This technique both concentrates the flavor and structure of our red wines and allows us to make a lovely dry Rosé, keeping the more delicate aromatics and fruit flavors of each variety without the tannins. We also produced true Rosé by destemming and crushing lower maturity red grapes followed by careful pressing of the lightly colored grape juice prior to fermentation. Blending of these lots yielded a complex yet elegant wine, with plenty of bright red and ethereal substance, which was bottled after fermenting and aging sur lies for four months in stainless steel tanks.

## TASTING NOTES

Pale pink in the glass with delicate floral aromas on the nose, our 2021 Rosé is crisp, bright, and fresh with acidity with a supple body. The flavor profile shifts from crushed strawberries, through to a touch of chantilly cream, along to green melon. There are slight cut grass notes and white peach flavors. The bright acidity and low alcohol compliment help drive the refreshing finish.

Perfect with Watermelon and Mozzarella Salad.