

# if you see kay



ROSÉ WINE • 375ml

## rosé wine central coast



### WINEMAKING NOTES

75% machine picked, 25% hand picked. 100% destem, crush, and soak in press until color is correct. Bladder pressed, press cuts taken at 140 gal/ton and fined separately. Cold settled for 2 days before racking off heavy lees for inoculation. 100% temperature controlled stainless steel fermentation (49°-53°F) to preserve aromatics and keep fermentation rates slow. No malolactic fermentation. Used a combination of Rosé and Rhône 4600 yeast depending on variety and desired fermentation, temperature and technique.

### TASTING NOTES

Pale peach color with aromas of jasmine, raw honeycomb and strawberries. Flavors of watermelon and fresh tart cranberries. Kay Rosé is dry and lively with refreshing summer fruit flavors and a crisp yet delicately sweet finish.



**Appellation** Central Coast

**Blend** 65% Grenache, 10% Dolcetto, 8% Grenache Blanc, 10% Syrah, 5% Mourvedre, 2% Cinsaut

**pH** 3.3 **TA** 5.5 **Alc. by Vol.** 13% **RS** 0.92 g/L