



2016
ROSÉ
NAPA VALLEY

T HIS WINE BLENDS the bright, well-balanced structure of the Mitsuko's Vineyard grapes with the riper and richer Dunaweal Vineyard fruit to create a more complex and appealing dry Rosé, ideal for enjoying year-round.

HARVEST NOTES

A near perfect growing season in 2016 ensured that our harvest was of extremely high quality. Benefitting from early budbreak and plenty of spring rain, we saw early growth of the young canopy. As the temperatures started to rise the rain events became less frequent, the vines flowered and we moved into bloom with optimum conditions, helping promote a successful and abundant fruit set. The drought conditions of the previous years were starting to recede as we maintained a full soil moisture profile for much of the early growing season in all our vineyards. As we moved into veraison - the period where the small green berries start to develop color, gain sugar and lose their acidity - we began to see the true potential that 2016 was offering. It was fortunate that the rains held off until mid-October, as we were able to harvest our vineyards at precisely the right time, optimizing fruit flavor intensity whilst retaining the natural bright balanced acidity of the grape.

WINEMAKER NOTES

Our 2016 Rosé is comprised of lots made in two distinct styles. For the traditional saigné (bleed) style, we removed a small percentage of free-run 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

Our 2016 Rosé delivers an elegant bouquet of rose petals and perfumed red cherries with faint wisps of exotic Turkish Delight. In the glass, exhilarating and intense flavors of red raspberries, strawberries, and a hint of wild vanilla pods, splash onto the palate. The bright and vibrant acidity with just a touch of tannin provides a long lasting finish. The wine is built for pure refreshment and enjoyment - perfect for a summer lunch *al fresco*, or as a refreshing aperitif. Serve chilled.

TECHNICAL INFO

VARIETAL COMPOSITION

55% Zinfandel
19% Malbec
9% Cabernet Sauvignon
8% Petit Verdot
5% Pinot Noir
2% Merlot
1% Cabernet Franc
1% Petite Sirah

VINEYARD

62% Dunaweal Vineyard, Calistoga
27% Mitsuko's Vineyard, Carneros
11% Tenma Vineyard, Calistoga

HARVEST DATES

August 24 - October 11

FERMENTATION

100% Tank fermented

AGING

4 months in tank *sur lie*

BOTTLING DATE

December 2016

ALCOHOL

13.7%

PRODUCTION

2000 cases