



2014 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.

HARVEST NOTES

The driest winter on record in Napa Valley was mitigated in part by heavy rains in late February and early March, providing needed groundwater to awaken the vines at budbreak and abolish the need for early irrigation. Warm spring weather accelerated budbreak, resulting in an even and fertile bloom. Similar to the previous two vintages, warm temperatures continued into late spring and early summer without significant heat events, prolonged cool periods or measurable rainfall – essentially perfect weather for winegrape growing. These ideal conditions lead to uniform véraison. As harvest approached, the warmer days and cooler nights ensured full physiological ripeness both in flavor and tannin development together with acidity retention so crucial for fine wine balance; however, warm peak daytime temperatures and an already accelerated annual cycle for the vines, caused this vintage to be early. As in 2012 and 2013, fruit quality proved superb across all varieties.

Winemaker Notes

Our 2014 Rosé is comprised of lots made in two distinct styles. For the traditional saignée (bleed) style, we removed a small percentage of freshly liberated juice after crushing red fruit. This technique 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 before fermentation. Blending these lots yielded a complex yet elegant wine, with plenty of bright fruit and ethereal substance, which was bottled after fermenting and aging sur lies for 4 months in a combination of neutral French oak barrels (to broaden the mouthfeel) and stainless steel tanks (to maintain liveliness and fruit purity).

TASTING NOTES

Our 2014 Rosé is a beautiful salmon-tinged wine bursting with perfumed aromas of red cherries and blood orange framed with a hint of wild fennel flowers. The wine has a refreshing entry with a juicy and elegant mid-palate and mineral-driven finish. This 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

72% Zinfandel, 25% Syrah,
3% Pinot Noir

VINEYARD

97% Dunaweal Vineyard, Calistoga
3% Mitsuko's Vineyard, Carneros

HARVEST DATES

September 4 – October 14

FERMENTATION

64% barrel fermented and 36%
tank fermented with inoculated yeast

MALOLACTIC

None

AGING

4 months in older neutral French oak
and stainless steel tanks *sur lie*

BOTTLING DATE

March 2015

ALCOHOL

14.3%

PRODUCTION

882 cases