



## 2013 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

After a dry early 2013, there was an accelerated budbreak resulting in an even and fertile bloom. Similar to 2012, consistent, warm temperatures continued into the late spring and early summer making for essentially perfect weather for winegrape growing at the highest level. As harvest approached, the combination of warmer days and cooler nights ensured full physiological ripeness of the fruit both in terms of fruit flavor development and tannin maturity together with acidity retention so crucial for fine wine balance. As in 2012, fruit quality proved superb across all varieties.

### WINEMAKER NOTES

Our 2013 Rosé is comprised of lots made in two distinct styles. For the traditional saignée (bleed) style, we removed a small percentage of fresh juice after crushing the fruit. This technique keeps the more delicate aromatics and fruit flavors of each variety without the tannins. We also produced "true" Rosé by destemming and crushing red grapes followed by careful pressing of the lightly colored grape juice prior to barrel fermentation. Blending of these lots yielded a complex yet elegant wine, which was bottled after fermenting and aging sur lies for 4 months in neutral French oak barrels.

### TASTING NOTES

Our 2013 Rosé is bursting with fragrant and perfumed aromas of red cherries and ripe strawberries with a hint of wildflowers and tarragon. The wine has an expansive, juicy and elegant mid-palate and mineral-driven finish. This wine is perfect for a summer lunch al fresco, or as a refreshing aperitif.

## TECHNICAL INFO

### VARIETAL COMPOSITION

33% Merlot, 28% Zinfandel,  
23% Pinot Noir, 13% Malbec,  
3% Syrah

### VINEYARD

72% Mitsuko's Vineyard Carneros  
28% Dunaweal Vineyard Calistoga

### HARVEST DATES

September 9 – October 9

### FERMENTATION

100% barrel fermented  
with inoculated yeast

### MALOLACTIC

None

### AGING

4 months in older neutral  
French oak

### BOTTLING DATE

March 2014

### ALCOHOL

14.1%

### RESIDUAL SUGAR

0.27% (dry)